

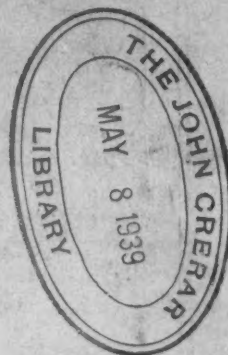
THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 100

MAY 6, 1939

Number 18



CERELOSE

[PURE DEXTROSE SUGAR]

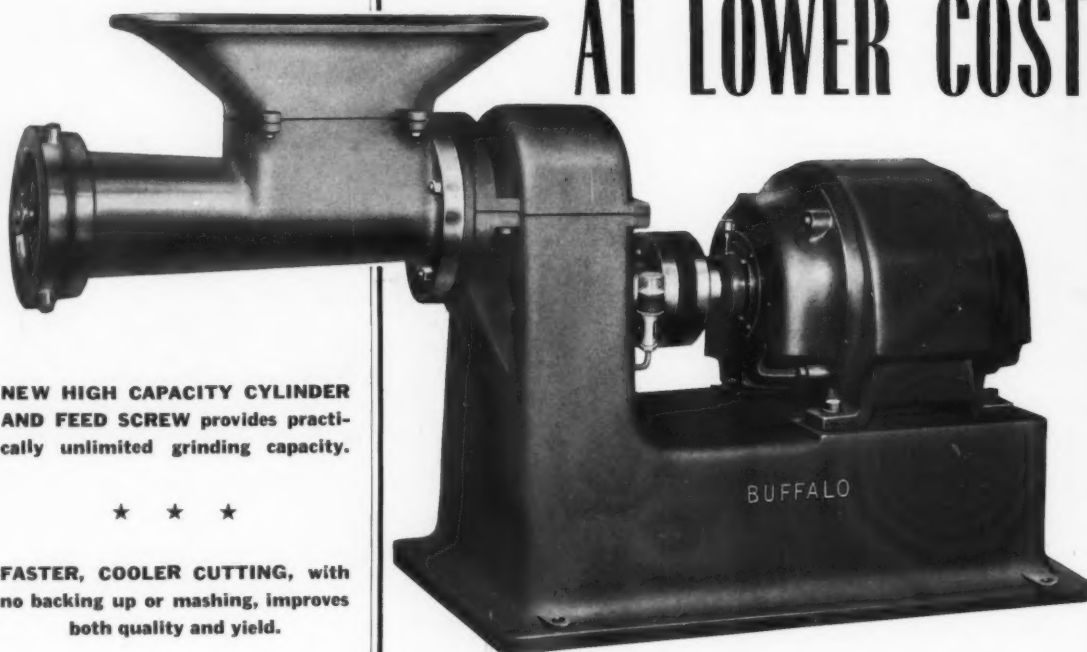
HELPS TO DEVELOP
AND PROTECT

COLOR in meat

all kinds of sausage, Cerelese helps to develop good color. In fresh sausage, Cerelese is an aid to the retention of desirable color. A great number of meat packers have reported excellent results with Cerelese. They recognize its value as an aid in fixation of color, and second, they appreciate its economy.

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FASTER GRINDING AT LOWER COST



NEW HIGH CAPACITY CYLINDER AND FEED SCREW provides practically unlimited grinding capacity.

★ ★ ★

FASTER, COOLER CUTTING, with no backing up or mashing, improves both quality and yield.

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HELICAL GEAR DRIVE running in a constant bath of oil means smoother operation, longer life and lower maintenance cost.

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HEAVY TIMKEN BEARING EQUIPMENT lengthens life and increases operating efficiency.

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ONE POINT VISIBLE, UNBREAKABLE, AUTOMATIC OILER maintains constant oil level in gear case, saving time and assuring perfect lubrication.

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STANDARD 40 H.P. MOTOR drives through flexible coupling.

The New Buffalo Helical Gear Drive Grinder will help reduce production costs and raise profits in any Sausage Room. Equipped with a new, high capacity cylinder and feed screw, it will grind as fast as two men can feed it. Meat is carried to the cutting plate in a steady, even flow with no backing up. There is no mashing or burning. The albumen is protected and the higher protein value means fine quality, high yielding finished sausage.

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The one point, visible, automatic oiler guarantees perfect lubrication and saves time. It automatically maintains the proper oil level in the gear case at all times. The only attention it requires is refilling a few times a year.—And lubrication failure becomes a thing of the past.

Consider these and the many other advantages of the New Buffalo 78B Grinder and let a Buffalo representative show you how you can profit by replacing obsolete or semi-obsolete grinding equipment.

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HELP YOURSELF TO TOP ECONOMY —PUT A FORD V-8 ON YOUR JOB!

If you start reaching for the red ink when it comes time each month to tally up your hauling or delivery costs, it's time to change to Fords. The 1939 line of Ford V-8 Trucks and Commercial Cars hits high hauling costs right between the eyes. These modern units are built to give you the over-all economy that's so important in keeping costs down.

Any way you figure it, Ford performance adds up to money-saving performance. The original price tag is low. Insurance and license fees are low. Operating and up-keep costs are low. And so is depreciation.

On top of these savings, Ford gives you the tough, rugged construction that defies hard service — keeps your truck on the job.

Why not see how a Ford Truck fits into your hauling picture? Get in touch with any Ford dealer, and ask about an "on-the-job" test that will give you the facts before you buy.

FORD V-8 TRUCKS AND COMMERCIAL CARS

Ford Motor Company • Builders of Ford V-8 and Mercury Cars, Ford Trucks, Commercial Cars, Station Wagons and Transit Buses

The National Provisioner—May 6, 1939

CHECK YOUR TRUCK AGAINST THESE QUALITY FORD FEATURES!

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• **Full Torque-tube Drive** — Springs relieved of driving and braking stresses provide better cushioning of truck and its load. Shackle-bolt wear reduced, spring life prolonged.

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• **Big, Powerful Hydraulic Brakes** — Equalized braking action for straight stops. Big brake drum diameters and large lining areas for long brake life, low maintenance.

In every detail, the quality of all Ford cabs and bodies matches the high quality of Ford chassis. Their exceptional durability means long service with low up-keep cost.

THE NATIONAL PROVISIONER

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



MEMBER



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Official Organ Institute of American Meat Packers.

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Daily Market Service

(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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The National Provisioner—May 6, 1939



“It’s the Best We Can Buy—and Economical, Too”

Specially made for sausage kitchen use, KEYSTONE #99 GEL is the strongest, clearest gelatin money can buy. It is economical, too — one pound will make 14 to 18 pounds of gel solution.

WRITE FOR GENEROUS FREE SAMPLE OF

Keystone #99 Gel

MANUFACTURED ONLY BY

The AMERICAN AGRICULTURAL CHEMICAL Co.

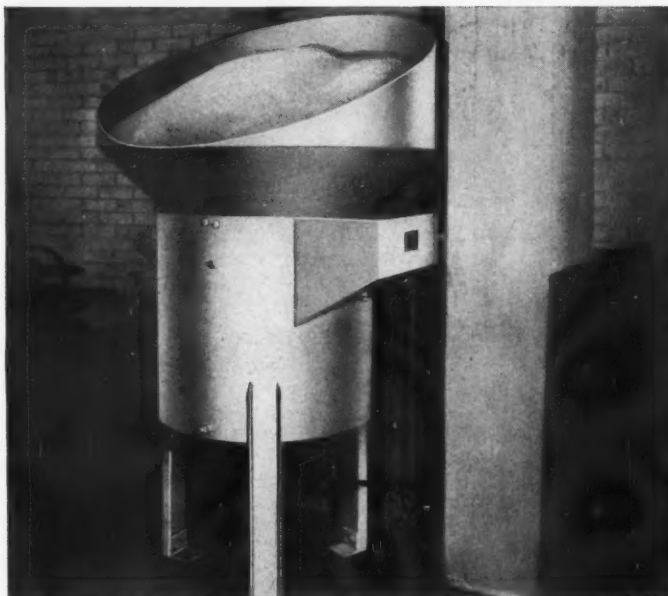
BOX 2458

DETROIT, MICHIGAN

Automatic OPERATION

**PRODUCES A BETTER
SALT BRINE AT A
LOWER COST!**

The Lixate installation illustrated at right is in the modern meat packing plant of Greenhouse Bros. & Finkelstein, of Syracuse, N. Y.

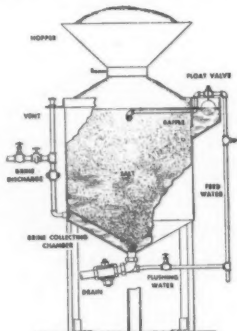


Every meat packer has a deep and direct interest in purity and quality. That is one reason why meat packers have a definite interest in The Lixate Process for Making Brine. This modern method produces automatically, from Rock Salt, a pure, crystal clear, brine that helps to improve the quality of the product.

This alone is enough to earn a place for this automatic process in any modern packing plant. The most surprising advantage of The Lixate Process is that it produces this purer, clearer brine at such marked economy. It saves in four different ways—in the cost of handling salt, cost of making brine, and in the cost of distributing brine throughout the plant. In addition, packers report savings of as much as 10% to 20% in the amount of salt used, due to elimination of waste.

CROSS-SECTION DIAGRAM OF LIXATOR

The recommended grade of Rock Salt is placed in the hopper. It flows by gravity to the Lixator. Fresh water enters through a spray nozzle, with automatic float valve control. Salt dissolves without agitation, is self-filtered, becomes fully saturated, and flows upward through the collecting chamber to the discharge pipe. The clean, pure brine is automatically produced as needed, with no attention required except to keep the hopper filled with salt.



There are other advantages to meat packers, beyond the savings, and in addition to the purity of brine produced. The Lixate Process is clean. It operates, if necessary, 24 hours a day. It makes sure that brine is always on tap. The brine produced is always uniform—because it is always fully saturated, and can be quickly and easily diluted to any salometer strength by simple gauge markings in the storage tank.

All of these advantages come from its automatic operation—as shown in the diagram below. Write for a copy of The Lixate Book, describing in detail the process and picturing many installations. If you prefer, a Lixate Engineer will call and explain, entirely without obligation, how you can make important savings in your own plant. International Salt Company, Inc., Scranton, Pa. and New York, N. Y.

The **LIXATE** Process

REG. U. S. PAT. OFF.

FOR MAKING BRINE

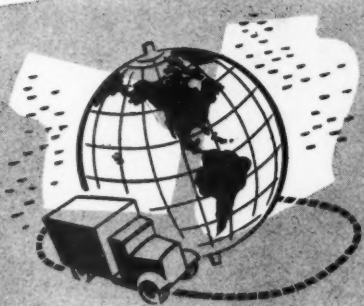
INTERNATIONAL SALT CO., INC.

SCRANTON, PA.

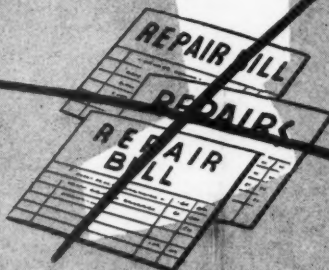
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Mack holds a 39-year-old record for slowest depreciation and minimum maintenance—the essential ingredients of true trucking economy!

**NOW YOU GET THEM IN A NEW
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FOR ONLY
\$675

Before you buy any truck at any price—be sure to see the complete new Mack line at your nearest Mack dealer, or direct factory branch. Or write for full details to Mack Trucks, Inc., New York City.

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Cab, Body and Taxes Extra.



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CABLE ADDRESS SYLVANIA, NEW YORK

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To our Customers:

On April 5th we celebrated the tenth anniversary of the founding of Sylvania. It is with a feeling of gratitude, not entirely exempt of pride, that we look back to the growth of our organization and business during these past ten years and the development of our cellophanes and other products which we have contributed to the industry.

We are, however, most particularly grateful to our customers, to whose loyalty we owe our success in the first place, and whose friendship we so deeply appreciate and continuously strive to deserve.

The New York World's Fair was opened to the public on April 30th. We extend to members of your organization visiting the Fair this summer a sincere invitation to call at our office so that our members may become more personally acquainted with you. We also invite you to avail yourselves freely of the recently enlarged facilities of our New York offices while here.

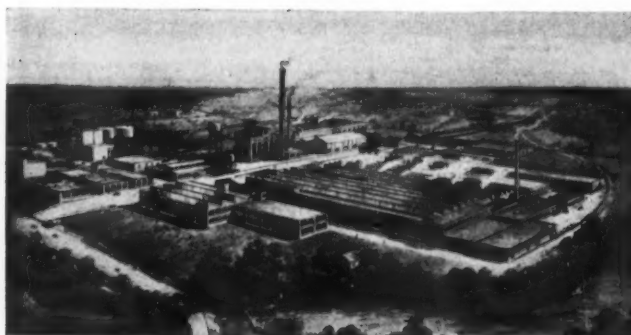
Looking forward to seeing you, we remain,

Sincerely yours,

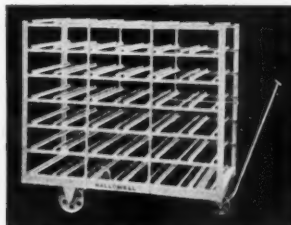
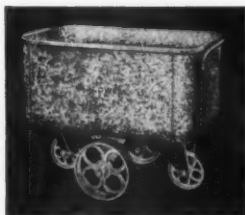
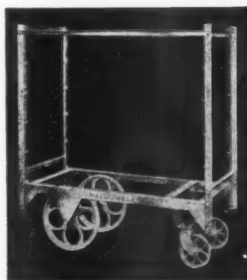
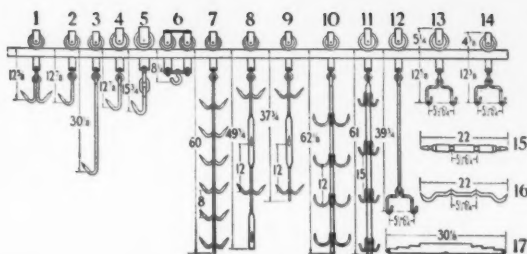
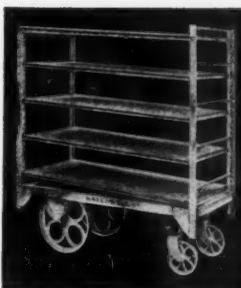
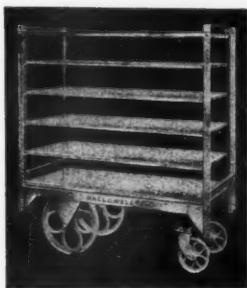
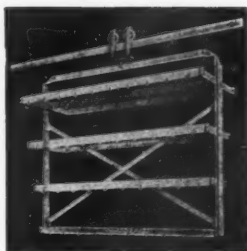
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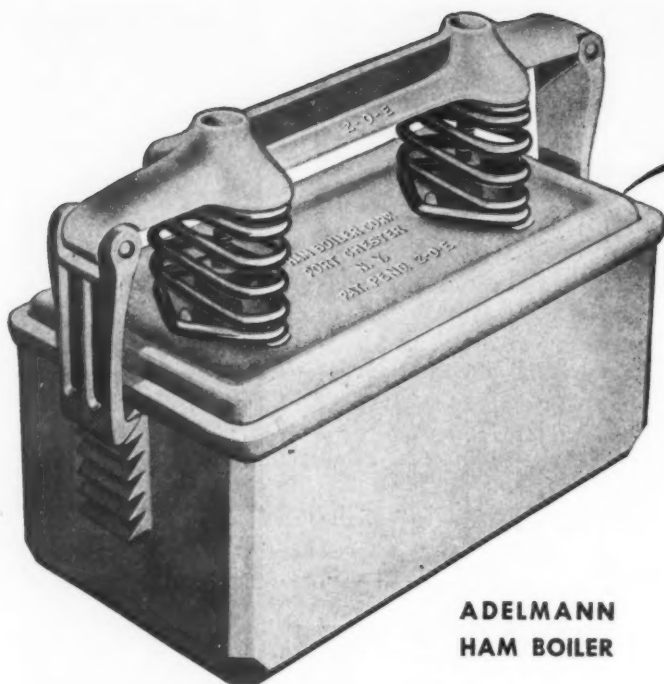


1930



1939





**ADELMANN
HAM BOILER**

**A
SMALL
COST
ITEM
But..
A BIG
SUCCESS
FACTOR!**

Considering the length of service rendered by an Adelmann Ham Boiler, and the pounds of ham boiled therein during that period—the cost averages about \$.0005 per pound or \$1.00 per ton. Less than "a drop in the bucket."

But even this infinitesimal expense is offset by the fact that Adelmann Ham Boilers produce superior hams which sell in greater volume, at much lower cost of production. The savings in operating time and shrink alone are big factors. Why continue to use obsolete, inefficient ham boilers when you can trade them in for a generous allowance on modern Adelmann Ham Boilers?

A complete line available in choice of metal: Nirosa (Stainless) Steel, Monel Metal, Cast Aluminum and Tinned Steel. Ask for free booklet "The Modern Method" which lists trade-in values.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 332 South Michigan Avenue

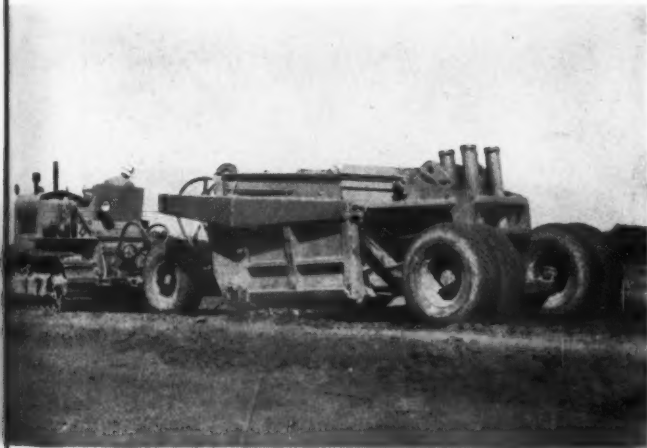
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London
Australian and New Zealand, Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities
Canadian Representatives: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

ADELMANN — "The Kind Your Ham Makers Prefer"

STANDARD OIL AUTOMOTIVE ENGINEERING SERVICE

**COSTS....NOTHING
SAVES.... \$\$\$\$**

ASK THESE FLEET OPERATORS



HELPS KEEP CONTRACTOR'S FLEET IN TIP-TOP SHAPE

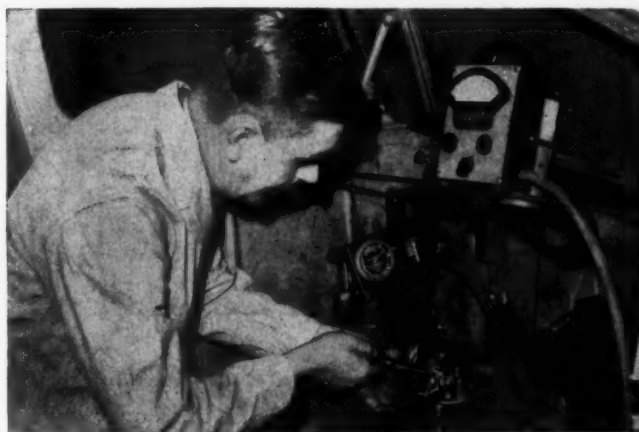
● BEFORE the construction season starts each year, Wm. Lathers, Jr., road contractor at Madison, Wisconsin, calls in the Standard Automotive Engineer. This Engineer and Fleet Foreman Rudolph Dreyer look over the engines in the trucks, tractors, and shovels in this fleet. Ignition systems are tested for worn parts, carburetors are checked and set for highest combustion efficiency with modern instruments. During the past two years fleet efficiency has been increased 21%.

Besides saving gasoline, this increased fleet efficiency means fewer break-downs on the job, more dirt moved or more miles of road built in the short construction season. See your Standard Automotive Engineer now. His service costs you nothing.



PACKER SAVES 8% ON GASOLINE

Even on the modern delivery equipment operated by the Peet Packing Co., Bay City, Michigan, a Standard Automotive Engineer was able to reduce gasoline costs 8% and increase motor oil mileage. With well over a half-million miles of operation yearly from this one plant, this 8% means a substantial money saving. With the Automotive Engineer on the job this saving will continue year after year.



CHECKS CARBURETORS FOR TAXI SERVICE... SAVES 10%

As part of the routine in a fleet survey, a Standard Automotive Engineer checked the carburetors on a fleet of taxis. He found that all of them were set for high speed operation, whereas 95% of the mileage these cabs traveled was at 25 to 30 miles per hour.

With the correct setting on these carburetors for taxi operation, this company saved 10% on their gasoline bill alone.

Regardless of the type of fleet you operate, Standard Automotive Engineers have many money-saving suggestions to offer. If you are located in the 13 Midwestern states served by these engineers, their helpful advice and modern troubleshooting equipment and methods may be had without any cost to you. Call your local Standard Oil (Indiana) office or write 910 S. Michigan Avenue, Chicago, Illinois, for the engineer nearest you.

STANDARD OIL COMPANY (INDIANA)

"THE FLAVOR OF MY SAUSAGES SELLS 'EM..."

That's Why I Use Armour's Natural Casings!"



EVERY sausage maker knows that natural casings permit great smoke penetration . . . and that fact means better flavor.

The reason is simple. The texture of natural casings is porous . . . it allows the sausages to absorb the appetizing tang that the smoking process is intended to give. That means greater popularity, bigger sales.

But that's not all natural casings do for your product. They are flexible—cling tightly to the sausage, giving it a fresh, well-filled appearance at all times . . . and they are *naturally* excellent protectors of quality

and tenderness.

Order from your local Armour Branch House today. Then you *know* you're getting the advantage of the high and uniform quality that Armour standards demand. Careful grading of raw materials and excellence of finished product make Armour's Natural Casings your logical choice.

ARMOUR'S NATURAL CASINGS

ARMOUR AND COMPANY • CHICAGO

THE NATIONAL PROVISIONER

MAY 6, 1939

*The Magazine of the Meat
Packing and Allied Industries*

NEW Livestock Handling Methods

LIVESTOCK handling facilities and equipment are being coordinated and modernized at the plant of the Rath Packing Co., Waterloo, Ia., with improvement in appearance, efficiency and convenience as objectives. This plant is located in a closely built-up section of the city and executives of the company desired to put the yards and yard buildings on a par in appearance, design and construction with the remainder of the plant.

In doing this there was also an opportunity to improve efficiency and increase the convenience of handling animals, reduce handling costs and provide more pleasant and comfortable conditions for livestock handlers and animals.

Office for Livestock Transactions

Included in the modernization work are a yards office building, new pens and a livestock building which has been referred to as a "livestock hotel" by packers who have had the opportunity of inspecting it. The yards building houses offices where livestock transactions are carried on and recorded, livestock scales, offices for livestock buyers and conveniences for yard workers and livestock producers.

RATH'S NEW LIVESTOCK BUILDING

This is one detail in the company's undertaking to modernize livestock handling methods. Structure houses cattle and hogs on first floor and hogs on three upper floors. Hogs reach the various levels and also proceed to the slaughtering floor over the ramp. An elevator which can handle a motor truck loaded with feed connects all floors. Hides are stored in basement.

Hog-Cattle Hotel Featured in Rath Yards Modernization

The yards are being entirely rebuilt and rearranged with special emphasis on greater convenience in handling of animals from cars and trucks, over the scales and to the killing floors.

Yards office and the livestock building have been completed and are in service, and construction of the new yards is under way. When completed, Rath's livestock handling facilities will unquestionably be among the most up-to-date to be found anywhere. All of this modernization has been planned with future plant construction in mind.

When this livestock modernization project is completed a description of it will appear in THE NATIONAL PROVISIONER. Only then can the many advanced ideas incorporated in the plan in general, in arrangement of pens and buildings and in their design and construction be adequately described.

Aside from its importance in the livestock handling plan as a whole, however, the livestock building (livestock hotel) contains ideas and details of design of considerable interest to packers, and suggests a means of solving the livestock handling problem at plants where ground space for



pens is limited or expensive, and where it is objectionable or undesirable to hold animals in open pens until they are moved to slaughtering floors.

Features of Design

A view of this building is shown in illustration on preceding page. A new building will be erected immediately to the right and a tunnel will connect the two structures. Pens are at left and rear. There are switch tracks on two sides, although one does not serve the livestock building directly. The structure is four stories high, of concrete slab construction and is 242 ft. long and 62 ft. wide. A basement in which hides are stored is under the entire building. Four above-ground floors contain pens for cattle and hogs.

In effect, this building is an enclosed stockyard which is free from most of the disadvantages inherent in the system of holding and handling animals in outside, open pens. Saving in ground area is evident, and obviously, with provisions for plenty of light and air in summer and shelter and protection in winter, both handlers and livestock find conditions more pleasant and agreeable. Sanitary standards are easily maintained, and animals can be handled conveniently and economically from pens to killing floors.

Building walls between levels are of concrete to a height of 3 ft. above floor. Above the concrete is wood slat construction with provisions for closing spaces between slats in inclement weather. A detail of this wood slat

construction is shown in a small sketch accompanying the floor plans. Swinging shutters on each floor near the ceiling take care of ventilation requirements during cold weather. Water in the troughs did not freeze on the coldest days last winter, although no heat was supplied, as the heat from the animals was sufficient to maintain the temperature within the building above freezing.

Handling Animals and Feed

Pen fences are constructed of wood and pens are arranged so that animals can be transferred to any point desired on each floor or from any pen to ramps leading to killing floors. The hog ramp has been constructed and is in use.

Floors are of rough concrete except for trucking aisle in basement, which is of brick. Ramps are of step type and are constructed of corrugated brick laid on concrete. Electrical outlets are provided on each floor to give an abundance of light on dark days and at night, but artificial light is not

LIVESTOCK BUILDING PLANS

Layout of first floor is at top and fourth floor plan below. At right is shown arrangement by which the building may be made weathertight in inclement weather. Second and third floors are divided into three large pens. There are provisions for additional dividing fences on these floors should they be required.

ordinarily required during daylight hours. An elevator with a capacity of 10,000 lbs. connects all floors and basement.

Due to its large capacity this elevator has been an important time and money-saver in operation of the livestock building. A truck loaded with hay or grain can be driven on it, lifted to floor to which feed is consigned and unloaded with a minimum of handling. It is also very useful in transferring hogs from one floor level to another.

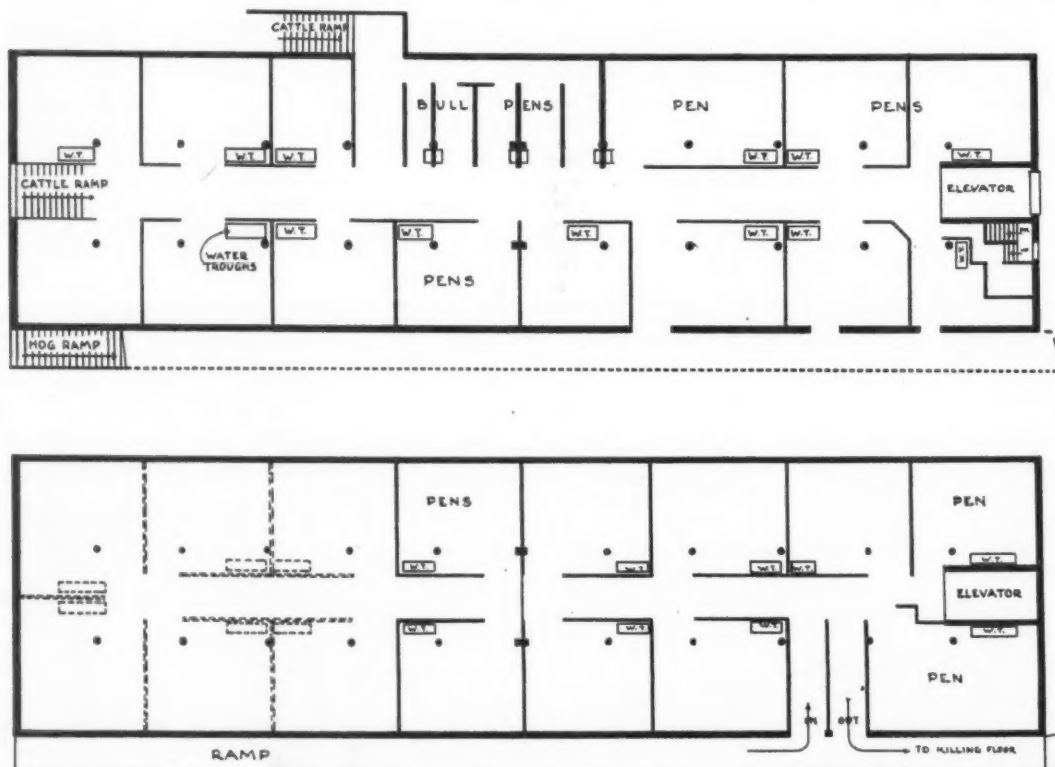
Building Layout

First and fourth floor plans of this building are illustrated below. Pen arrangements of second and third floors are similar, three large pens being provided in each case. Facilities for anchorage of additional dividing fences were installed when floors were poured.

Basement is insulated with 2 in. of cork on walls and ceiling and is divided into two rooms by a 4-in. glazed tile partition. Hide packs are built in larger of these rooms and pelts are stored in the smaller. Hide salt is unloaded directly from cars into salt bin. A conveyor is provided to handle hides from cellar into cars.

First floor has been planned and partitioned to handle both cattle and hogs. As will be noted on accompanying sketch plan, animals enter through two doorways and are distributed from a central aisle to various pens. There are 19 pens on this floor, including four small bull pens, each equipped with con-

(Continued on page 54.)



California Meat Inspection Moves Forward During 1938

MEAT produced in non-federally inspected plants in California counties having a population of 27,000 or more persons must be state inspected or have state-approved inspection under the California meat inspection law. Unlike many states, only about one-third of the livestock processed in California passes through federally inspected establishments.

This state and state-approved inspection system is patterned after the federal meat inspection act and regulations. The state act went into effect in 1931 and since that time there has been rapid progress in bringing slaughtering and packing establishments under sanitary control and regulation.

In 1938, a new all-time high was reached in the number of animals and quantity of meat products inspected, as well as in the number of establishments coming under state and state-approved inspection.

Good Industry Cooperation

At the close of 1938 there were 430 establishments operating under the state act. These processed 3,395,383, cattle, hogs, calves and sheep of the total state kill of 5,990,811 head of meat animals. During the year 76,956,315 lbs. of meat food products were prepared under state inspection and 83,698,427 lbs. under approved inspection.

This inspection work is under the direction of the division of animal industry of the California department of agriculture, with Dr. A. G. Boyd, assistant chief, in charge of the work. Dr. Boyd reports fine cooperation on the part of the industry with processors

providing buildings and equipment that come up to high sanitary standards. In addition, the state packers pay fees to the state to cover cost of inspection other than administration.

In the accompanying columns are shown types of modern small packing plants and the older establishments which they have replaced. Equipment now used is not only highly sanitary compared with that formerly employed, but is labor-saving as well. One problem which has arisen in connection with these small modern establishments has been their enlargement to handle a larger volume of slaughtering, processing and storage.

"Many plants built in the past were not planned with any thought to future expansion," Dr. Boyd stated in his annual report for 1938. "As a result, where increased business requires additional facilities, the work of planning additions frequently is complex and construction costly. Every effort is being made to impress those building new plants to give careful consideration to possible necessity of future expansion."

Surveys were made of old establishments that have deteriorated to a point where it is difficult or impossible to maintain them in satisfactory sanitary manner," Dr. Boyd said. "A building plan is being made for these places.

State Inspects Building Plans

"One situation that confronts those having plants of this type is the most economic and practical means of proceeding—that is, whether to attempt to reconstruct the old plant or abandon it and build. Not infrequently reconstruction of old places has proved expensive and the results have not been very satisfactory. Durability and sanitation are essential features in modern slaughterhouse construction and equipment."

The department has required that blue prints of all plans for construction be submitted for review and approval. This procedure has been followed in an endeavor to determine if the proposed construction work conformed with sanitary requirements and provided proper facilities for inspection.

Occasionally an operator undertakes

(Continued on page 54.)

BEFORE AND AFTER

LEFT.—Old type slaughterhouses had primitive equipment. In foreground of top picture is a bath tub in ground formerly used for hog scalding.

RIGHT.—Exterior and interior views of new type plants developed as a result of California state inspection. These small plants have modern, sanitary equipment, making good supervision and adequate inspection possible.





Needs Determine Size, Type and Style of Trucks

COST of distributing meat products is a considerable percentage of the packers' total cost of doing business. Distribution expense has been given intensive study for many years, and one very noticeable result of efforts to increase delivery efficiency is the wide variety of truck sizes, types and body styles in service.

During earlier efforts to reduce meat distribution costs, the trend in truck use was definitely toward standardization of fleet units. Recently, however, this trend has been reversed. The current practice among the more progressive concerns has been to study each route, instead of the territory as a whole, and to provide vehicles best suited to each particular condition.

This has made necessary a change in the use of trucks. It is becoming common practice, after deciding on the type, size and style of truck for each route, to keep the vehicle on the route under the operation of one driver until it is replaced. One important advantage of such a policy is that there never is any question as to responsibility for operating costs, accidents and damage to the vehicle.

Drivers develop a much greater sense

of responsibility than when they operate one vehicle today and another tomorrow. Fewer accidents, lower operating costs, a longer useful truck life and more accurate cost data and operation records are obtained.

While many packers have determined the size, style and type of trucks most suitable and economical for each route, developments in truck and body design and construction are making it necessary and desirable for them to revise their ideas frequently. Delivery superintendents, therefore, are likely to study carefully new truck and body jobs to determine their suitability for any of the company's routes.

Three trucks, all Macks, which have been added to packers' fleets recently are shown in accompanying illustrations. The Wilson job is one of two which operate out of Los Angeles, Calif.,

BOTH HAVE SPECIFIC USE

A payload of 7,500 lbs. is carried by the Wilson & Co. truck (left) in suburban distribution from Los Angeles to Bakersfield, Fresno and Imperial Valley points. The County Fair truck handles heavy loads. Body is insulated and refrigerated.



to Bakersfield, Fresno, Visalia, El Centro and Imperial Valley points. Having streamlined appearance plus great flexibility and power on the highways, these new trucks are giving an excellent account of themselves.

Body is 12 ft. long, insulated and refrigerated with water ice and regularly carries a payload of 7,500 lbs. Body temperature is maintained at 35 to 40 degs. F. Chassis is a cab-over-engine Model EFU.

The Swift unit is used for distributing full loads of shortening oils and shortening in cartons and drums from the Port Newark refinery to outlets in New York City. It is a Model EF.

The Country Fair truck hauls 6-ton to 7-ton loads and is said to be extremely easy to handle in crowded city traffic. Body is insulated and refrigerated and is mounted on a Model EQU chassis.

ICC PRIVATE TRUCK RULES

Power of the Interstate Commerce Commission to establish safety rules for private motor truck operators, such as meat packers, was challenged recently by the National Council of Private Motor Truck Operators. The council asked dismissal of proceedings in Ex Parte MC 3.

It was argued by the council either that the motor carrier act did not authorize the commission to establish safety requirements for private truck owners, or that the act was unconstitutional to the degree that it did authorize such regulation. The council interpreted the act as merely directing the commission to investigate the need for safety regulations for private motor carriers and to report to Congress.

The Interstate Commerce Commission in a report to the House committee on interstate and foreign commerce has indicated that it does not favor regulation of private motor carriers except for safety rules. The commission expressed some doubt as to whether there would be a legal basis for prohibition or limitation of the right of a person to transport his own property in interstate commerce, unless such regulation came within police power of the government.

Truck Courtesy Good Will Aid

APPPEARANCE of a packer's trucks and the road behavior of his drivers play a large part in creating good will for his firm.

Either as motorists or pedestrians, a great number of consumers come in daily contact with the units of the packer's delivery fleet. Therefore, most packers maintain their trucks in first class mechanical condition and keep them well painted, neat and clean.

Advertising and public relations objectives may well be considered separately in dealing with truck appearance, paint jobs, washing and operating policies. The importance of the impressions given by the road and traffic behavior of the company's drivers should not be underestimated.

"We hear much about the value of the meat truck as an advertising medium," one packer delivery superintendent said recently, "but there has been little discussion of the manner in which safe and courteous fleet operation can make consumer friends and build good will for the firm. Clean, attractive vehicles are desirable, of course, but the manner in which the drivers conduct themselves and the consideration they give to pedestrians and other motorists are by far more important.

Public Reactions

"So far as our firm is concerned, discourtesy on the road is an offense quite as serious as carelessness resulting in damage to a truck. Our drivers understand that we expect them to recognize the rights and convenience of everyone using the highways. Our men never are criticized or penalized for helping a motorist who is in trouble. They are urged to be gentlemen, friendly and courteous at all times, and to conduct themselves on the road or in city traffic in a manner that will reflect credit on the firm.

"We have many letters in our files from people who have commented on the courtesy and thoughtfulness of our drivers. These letters are concrete evidence of the writers' friendliness toward us. But for every letter we have received there are doubtless dozens of people from whom we have not heard, but whose good will we have because of our drivers' consideration for the rights and welfare of the other fellow.

"There is another angle to this subject of truck driver conduct which I believe all packers should begin to think about. Increasing use of streets and highways by trucks and commercial vehicles is creating a problem in a great many sections. How this problem will be solved may depend in some measure on the manner in which drivers of these vehicles conduct themselves. Certainly



SAFETY-MINDED TRUCK DRIVERS

These eight men drove their trucks for three years without even a scratched fender. In this time they covered an aggregate of 1,073,691 miles. All are drivers for Geo. A. Hormel & Co.

a friendlier feeling toward trucks will not be encouraged by drivers who insist on hogging the road and who disregard the rights, safety and convenience of others.

Packers' Ideas Wanted

"I think everything packers have done or can do to reduce accidents and make our highways safer is to be commended. I should not like to see this phase of truck operation slighted or disregarded. However, I also believe that in our dealings with drivers we might give a great deal more attention to practices which may arouse the resentment of the public and those which make friends and build good will for a firm.

"In this connection I should like to know what driving practices should be discouraged or forbidden and what conduct should be encouraged. I think a discussion of this subject in the columns of THE NATIONAL PROVISIONER would be constructive and valuable."

Editor's Note.—THE NATIONAL PROVISIONER will be glad to receive comments on this subject from packers and their delivery superintendents and will publish ideas submitted for the information of the industry as a whole.

ADOPT TRAILER SHUTTLE PLAN

To economically move raw materials and finished products to and from their railroad siding the S. Gumpert Co., Brooklyn food product manufacturers, have become another user of the fast-growing trailer shuttle system. The railroad siding is located about one-eighth mile away from the Gumpert plant. Three trailers, like the one shown, are used in this continuous shuttle movement. One trailer is left at the plant to be unloaded, another is at the railroad yard, and the third trailer is in transit between the two places. In shipping this procedure is reversed. One tractor, a Dodge, is used in shuttling the three trailers.

The trailers, built by the Highway Trailer Co., Edgerton, Wis., are "Highway Freightmasters" of clipper ship steel construction. The Gumpert Co. have taken full advantage of the streamline appearance to advertise their company name in blue and gold lettering against a flashing white background. The bodies are 22 ft. long by 8 ft. wide, and 6 ft. high at the door opening. Trailer chassis are standard Highway model 77-B's, equipped with 34x7 in. dual tires and with 4 in. Highway 2-shoe brakes. Unit is pictured below.



SPEEDS TRANSPORTATION OF FOOD PRODUCTS

Three trailers and one tractor are utilized by S. Gumpert Co., Brooklyn food product manufacturers, in a shuttle service between plant and railroad siding. Bodies are 22 ft. long, 8 ft. wide and 6 ft. high at door opening.

Invest in **INTERNATIONALS** for Lasting Truck Value



Two International pickup trucks, in the half-ton size, used by The Lima Packing Co., Lima, Ohio

Many truck buyers take International Trucks on their appearance value and accept International Harvester's truck-building experience as positive proof of economical performance. Other men go over the engineering features and sell themselves methodically on International all-truck construction. Whichever way you select your trucks, you'll get the same answer. Internationals have everything you want. And there is not a single

compromise with passenger-car construction in the entire International line.

Put your truck needs up to the nearby International dealer or Company-owned branch. They have exactly what you require—42 models and 142 wheel-base lengths to choose from, ranging from $\frac{1}{2}$ -ton units to powerful Six-Wheelers. All are geared and powered, designed and equipped, to haul your loads at lowest cost per ton and per mile.

INTERNATIONAL HARVESTER COMPANY

(Incorporated)

180 North Michigan Avenue

Chicago, Illinois

INTERNATIONAL TRUCKS

SURVEY AMAZES PACKER ON HIGH COST OF SMALL ORDERS

DICK ROBERTS, sales manager of the Franklin Packing Co., is in conference with Jim Franklin, president of the concern. Mr. Franklin is not entirely satisfied with the company's recent sales results, and is attempting to find out what is wrong. The conversation turns to the subject of small orders:

MR. FRANKLIN:—What about these small orders, Dick, that the Institute has harped so much about? They just put out a new bulletin on that the other day.

ROBERTS:—Yes, I believe I saw that bulletin, but I don't think it applies much to us, Mr. Franklin. Why, I'll bet you can count on the fingers of one hand all the orders taken by our salesmen that are under 25 pounds.

MR. FRANKLIN:—I'm inclined to agree with you on that. I don't think our small orders amount to much. But anyhow, it might be worth while to check up on them a bit, just to be sure of ourselves. John Jones told me the other day that they had a little surprise party over at their place when they analyzed their orders. Maybe we ought to do the same thing.

ROBERTS:—Okay, Mr. Franklin—glad to do it if you want it done. I believe we will find out, though, that our business is different. However, the check-up may give us some other information that will be useful. We'll try it.

On his way back to his desk, the sales manager meets Bill Smith, one of his star salesmen. He invites Smith to drop in for a little talk.

ROBERTS:—Bill, I asked you in to tell you about our plan to look into the "small order" situation here at the plant. Mr. Franklin thinks that we should analyze our sales to see if small orders are hurting our sales. I told him I didn't believe we had enough small orders to worry about. What do you think?

SMITH:—I don't think small orders enter into our picture much, Dick. Once in a while I may take a small order from a customer as a special favor, but I usually sell my customers a pretty big bill of goods. I think the other salesmen do, too.

ROBERTS:—That was my idea of the situation. However, if Mr. Franklin wants to analyze some of our orders, I see no objection to it. Okay, Bill, that's all for now. I've got to find that Institute bulletin and get started on this analysis. See you later.

After locating the bulletin, Roberts formulates a plan and discusses it briefly with the bookkeeping department. Becoming interested as he gets started on

the survey, he decides to take the last week's sales tickets home for further checking. After dinner, he spreads the tickets out on the table and goes to work. Mrs. Roberts sits nearby reading the evening paper.

ROBERTS:—Well, I'll start off with this invoice on an order taken by Bill Smith. That boy's a real salesman—one of the best we have! I know he doesn't take many small orders; he told me so today . . . Hmm . . . This one's for only 13 pounds. Must be some place he's just breaking into.

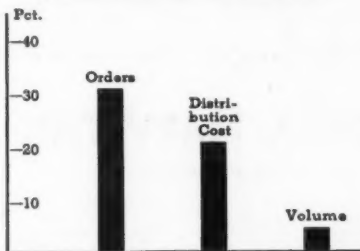
MRS. ROBERTS:—Probably so. Our Easter ham weighed more than that. It surely isn't much of an order, is it?

ROBERTS:—Nope. Not for a salesman like Smitty. Let's see . . . This next order is for 23 pounds. That's a little better, but not good enough. Looks like I put all the little ones on the top of the pile!

Roberts continues to study the orders and enter them on his big sheet. From time to time, he shakes his head in a puzzled manner. At length he makes the final computations and shoves the work aside with an exclamation.

ROBERTS:—I can't understand it! There are more orders here for less than 50 pounds than there are orders over 50. And a lot of them are even below 25! There's something wrong, somewhere. These figures are even worse than those the Institute gave. I must have picked out a lot of low invoices, or else all of us down at the plant have just been kidding ourselves on this small order business. I'm going to turn this job over to the bookkeeping department tomorrow and have the boys analyze all our invoices for the last month. Then we'll know for sure where we stand. This is too important a thing to slight.

WHAT SMALL ORDERS CONTRIBUTED AND COST



The Franklin Packing Co. found that 31 per cent of its orders represented only 4 per cent of total volume but were responsible for 21 per cent of selling and delivery cost.

The bookkeeping department has completed the small order analysis and summarized the results on a single sheet of paper. Roberts paces up and down his office as he studies the figures. Finally he heads for the office of Jim Franklin.

ROBERTS:—Mr. Franklin, here are the figures on our small order analysis. Honestly, I can hardly believe them. They're worse than those issued by the Institute. Just look at this: Here 31 per cent of our orders are for quantities

New Series On Small Orders

FOUR articles dealing with the small order problem in the meat packing industry will appear in THE NATIONAL PROVISIONER. They are based on actual figures and experience, although presented in dramatic form.

These articles are intended to show packers why small orders are costly and point out steps which can be taken to eliminate at least part of the loss to the industry.

under 25 pounds, and all together they represent only 4 per cent of our total volume!

MR. FRANKLIN:—That's terrible, Dick. It's a mighty expensive way to do business. Do you suppose the figures could be wrong?

ROBERTS:—I sure wish they were, Mr. Franklin, but I'm afraid not. In fact, they only verify the results of a little check-up I made at home last night. And the bookkeeping department has double-checked them for accuracy. Gosh, Boss, these figures are awful. We'll have to do something about them. No wonder it's so hard to show profits.

MR. FRANKLIN:—Absolutely! But the big question is—just what can we do to correct this situation? What ideas do you have on it? We may have to take pretty strong measures.

ROBERTS:—Frankly, it has me stumped up to now. I'm afraid if we pass up this small business, somebody else will grab it. Our competitors are looking for any possible chance to jump in, you know.

MR. FRANKLIN:—Naturally—naturally. But have you considered that we might actually be better off without some of these small orders? Those Institute figures you showed me a few days ago indicated that the cost of handling this small business is pretty high. Do you have any idea what proportion of our total selling and delivery cost is represented in this 4 per cent of our total volume resulting from 31 per cent of our orders?

ROBERTS:—Yes, I do, Mr. Franklin—I was saving the worst information till the last. One of the boys in the bookkeeping department figured it out for me, and put it on this separate slip of

paper. So brace yourself — here goes!

MR. FRANKLIN:—I'm ready for anything, now. Shoot!

ROBERTS:—It all boils down to this: The measly 4 per cent of our volume representing 31 per cent of our orders accounts for nearly 21 per cent of our total selling and delivery cost. Why, that's outrageous!

MR. FRANKLIN:—You took the words right out of my mouth. Something has to be done—and quickly.

ROBERTS:—I've put quite a bit of thought on this matter and have one or two ideas that I would like to think over a little longer before presenting them to you. I believe we can work out a few things that will result in economies and make our distribution more efficient.

MR. FRANKLIN:—I hope you're right, boy—I hope you're right. So get that think-tank of yours going, and come back here as soon as you can. I'll be waiting for you!

ANNIVERSARY EFFORTS PAY

Taking full advantage of the sales opportunities presented by the tenth anniversary of one of their best customers, two salesmen for a prominent packer ordered out plenty of appropriate dealer anniversary material and went to work.

Through the interest taken in the anniversary, large orders of poultry, beef,

lamb and veal were sold to the dealer, in addition to 2,466 pounds of grocery product and 36 cases of canned goods. A feature of the highly successful anniversary sale was the massed floor displays of several of the packer's headline products.

Enterprising packer salesmen find it to their advantage to take a personal interest in the stores they are serving. By keeping a notebook of anniversary dates and other useful information, these salesmen are always in a position to "get the jump" on competitors and increase their volume whenever a merchandising event of importance to the dealer is near at hand.

CHAIN STORE SALES RISE

An increase in sales of approximately 5 per cent for March, as compared with sales for the corresponding month a year ago, was recorded by representative chain stores in the United States, according to preliminary estimates by the Bureau of Foreign and Domestic Commerce. With a more than seasonal increase taking place from February to March, the seasonally adjusted index figure of chain store sales, based on the 1929-1931 average of 100, advanced to 99.5 from the February mark of 98.2. Total sales for the first quarter of the year were about 3 per cent above the dollar volume of sales for the corresponding period of 1938.

BUSINESS RECOVERY PLANS

Return to government policies of 1929 to restore the national income to \$80,000,000,000 a year was proposed this week by John W. O'Leary of the executive committee of the Chamber of Commerce of the United States at the chamber's twenty-seventh annual meeting at Washington.

Declaring that the meeting's objective was to develop specific correctives to bring this about, he recommended removal of uncertainties of the future due to government controls; amendment of laws separating labor and management; revision of tax laws to follow the rule of revenue; cessation of unnecessary government expenditures to bring a balanced budget, and modification of restrictive laws to restore the flow of capital.

Other speakers developed the theme further. Matthew Woll, vice president of the American Federation of Labor, urged complete revision of tax laws in the interest of business recovery, and Senator Harry Byrd declared the country has never prospered when taxes took more than 12 per cent of the national income. He pointed out that taxes now require 22 per cent of income.

Changes in the Wagner labor act were recommended by several speakers, including Senator Edward R. Burke. B. C. Heacock, president of the Caterpillar Tractor Co., said the chamber's department of manufacture committee is advocating six amendments as "minimum" improvements in the Wagner law.

These amendments would include establishment of the right of the employer to demand of the labor board that it determine who represents whom as a labor bargainer; curtailment of the labor board's power to act as judge, jury and prosecutor; repeal of closed shop provisions, and elimination of "majority" rule.

PASS SEWAGE CONTROL BILL

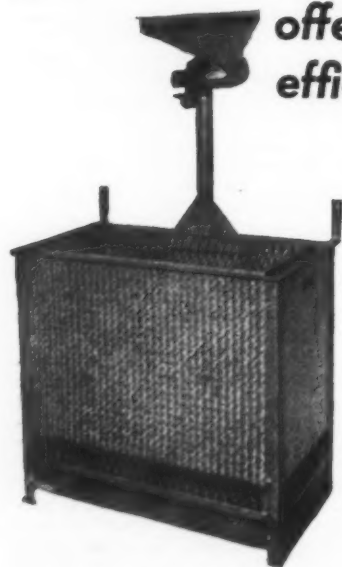
Barkley bill authorizing a coordinated federal and state program for control of stream pollution was passed by the Senate this week and sent to the House. The measure would establish a division of water pollution control in charge of the Public Health Service and would provide for federal loans and grants-in-aid for abatement of stream pollution.

The bill would authorize appropriation of \$700,000 a year, beginning in 1940, to states for water pollution control studies and surveys and would permit states to enter into stream pollution control compacts.

The measure was passed after the Senate had defeated an amendment offered as a substitute by Senator Clark which would have placed the program under the Army Board of Engineers.

Grants-in-aid under the Barkley bill are limited to one-third of the cost of labor and materials, including cost of preparing the necessary plans.

AIR INDUCTION ICE BUNKER



offers greatest cooling efficiency at lowest cost

WHY?

Simply because it uses the newly applied patented theory of Air Induction — It sucks all the warm air from the truck and returns it cold, sweet, fresh and moist — just right to keep your meat product in tip-top shape, without shrinkage or discoloration. Its scientific construction permits ice economy that adds up to real savings. Get its benefits NOW! Floor and suspended types in all sizes.

A few choice territories are available. Inquire.

AIR INDUCTION ICE BUNKER CORP.

68 HUDSON STREET • HOBOKEN, NEW JERSEY

TAX REVISION TO AID BUSINESS

EMLOYERS would be saved millions of dollars in social security taxes under a plan which has been approved by the House ways and means committee and which will probably be submitted to Congress late this week.

Under the committee plan the employer would benefit by provisions:

1.—Freezing the tax for old age retirement benefits at the present rate of 1 per cent for three years. This tax is due to rise to 1½ per cent on January 1, 1940 under the law. Tax collections from this source totaled \$391,021,000 in the first nine months of the current fiscal year. This sum represents employer and employee contributions, however, since both are now taxed at the rate of 1 per cent on wage payments up to \$3,000 per year.

2.—Placing a top limit of \$3,000 a year on wages subject to the payroll tax for payment of unemployment compensation benefits. Chairman Doughton of the House ways and means committee estimated that this would save employers \$60,000,000 a year.

3.—Enabling states which have built up adequate unemployment compensation reserve funds to reduce the present 3 per cent tax which raises this money. No estimate can be made on savings likely to result from this change because the tax cuts would be different, being based on size of reserve funds.

General Tax Changes

While the House committee was working out this proposal for revision of "deterrent" social security taxes on business, the Treasury department is reported to have prepared a four-point program of tax law revision to be offered to Congress. The tentative program is reported to include:

Substitution of a flat corporation income tax of 22 per cent for the present undistributed profits, capital stock and regular corporation income taxes. It would embody special relief for corporations with income of \$25,000 or less.

Modification of individual income tax rates in the upper surtax brackets to stimulate investment.

Permit a three-year carryover of corporation losses.

Changes in the capital gains tax structure to permit a speedier turnover of investments and encourage the flow of capital.

HOOR CONTRACT RULES

Employers claiming exemption from maximum hours and overtime provisions of the federal fair labor standards act because they have "1,000 hour" or annual wage contracts with certified representatives of their employees, are re-

quired, under new regulations issued by Elmer F. Andrews, administrator of the wage and hour division, to keep a copy of the agreement on the premises. In addition, they must file copies of such agreements, and of all subsequent amendments or additions, within 30 days after they are made, with the administrator.

Copies of collective bargaining agreements that were made prior to April 26, 1939, should be reported and filed with the administrator on or before May 26, 1939. Hereafter, employers will also be required, under the new regulations, to make and preserve a record designating each person employed pursuant to each agreement.

FOOD STAMP PLAN CITIES

Dayton, O., and Birmingham, Ala., have been tentatively selected as additional cities in which the U. S. Department of Agriculture stamp plan for distribution of surplus foods will be tried out. Rochester, N. Y., previously was named as the first of six cities in which program will operate on an experimental basis. Officials hoped to start operation of the plan in Rochester May 15 and in at least one other city by June 1. The plan calls for coupon distribution of selected surplus foods among those on relief. No specific mention of meats has yet been made in the new distribution plan.

PACKERS ARE MODERNIZING

Southwestern Packing Co., Harlingen, Tex., plans \$15,000 modernization program to include new equipment and enlargement of building facilities. Equipment will include an icing machine and meat processing machinery.

Banfield Bros. Packing Co., Tulsa, Okla., is now carrying out an expansion program that will more than double the present capacity and output of the Tulsa plant, according to an announcement by R. C. Banfield, president and general manager.

Herman Falter Packing Co., Columbus, O., has started construction of a one-story, reinforced concrete storage building which will cost an estimated \$25,000. It is expected that construction work on the addition will be completed within a period of around sixty days.

MEAT A PELLAGRA CURE

Diets which include liver, kidney, lean muscle, brains and heart meats are effective in guarding against pellagra, a vitamin-deficiency disease. This finding was recently reported to the American Institute of Nutrition at Toronto, Canada, at which time the importance of nicotinic acid in prevention of pellagra was pointed out. The meats mentioned are among the richest sources of this protective acid.

NUCHAR

ACTIVATED CARBON

LARD AT ITS BEST WITH NUCHAR. Use Nuchar Activated Carbon to produce lard with a high smoke point, neutral flavor and odor, and better keeping qualities. Write for details of application.

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CLEVELAND 117 Schenck Bldg.



***They read quality
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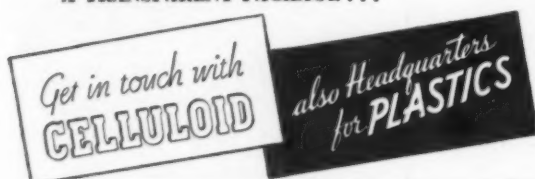
and say "Quality" at the counter!

Advertising that looks "good enough to eat" does a grand selling job for many a packaged meat today. But too often the package itself is a swift and sudden let-down!

What to do? Tone down the advertising? No! Tone up the package with Lumarith Protectoid—the transparent material that *stays* bright and sparkling. Lumarith Protectoid never shrinks or wrinkles. It permits meats to breathe. It does not absorb moisture. It shows less fogging under refrigeration and changing temperatures. It protects against mold, germs, and infestation. It is absolutely grease-proof—never becomes limp and soggy in contact with greasy surfaces. It has a perfect printing surface. It meets the requirements of the B.A.I.

For full information on how to apply the advantages of Lumarith Protectoid to your product, write Packaging Division, Celluloid Corporation, 10 E. 40th Street, New York City. Established 1872. Sole Producer of Celluloid and Lumarith. (Trade-marks Reg. U.S. Pat. Off.)

**IF YOU ARE WORKING ON
A TRANSPARENT PACKAGE . . .**



TOP: Laminated wrap by Dennison Mfg. Co.
BOTTOM: Printed wrap by Milprint, Inc.

PROCESSING *for the trade*

Making Mortadella

A Midwestern sausage manufacturer wants a formula for manufacture of mortadella. He writes:

Editor THE NATIONAL PROVISIONER:

Can you furnish us with a good formula for making mortadella? We understand that this type of dry sausage can be made without a dry room.

The principal meat ingredients of mortadella are ham trimmings or extra lean pork trimmings, with smaller amounts of beef chucks or beef and veal trimmings. One formula calls for the following meat ingredients:

- 75 lbs. pork trimmings, 95 per cent lean
- 17 lbs. beef chucks
- 8 lbs. back fat

Beef is ground through $\frac{1}{8}$ -in. plate and chopped in silent cutter for 2 minutes. Lean pork trimmings are also ground through $\frac{1}{8}$ -in. plate and added to beef in silent cutter with the following ingredients for seasoning and curing:

- 3 lbs. salt
- 3 oz. sodium nitrate
- 6 oz. ground white pepper
- 2 oz. whole white pepper
- 8 oz. sugar
- 1 oz. garlic
- 1 oz. ground anise seed

Many packers have found it convenient to use ready-prepared seasonings or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored exactly like other batches.

Mixing and Stuffing

Beef and pork are chopped together and the mixture is then transferred to mixer where back fat in $\frac{1}{8}$ -in. cubes is added. Pistachio nuts may also be added at this point if desired. Mix meat until it is stiff and tacky and shelve in cooler at 38 degs. until cured. The meat may be remixed after curing.

Fill stuffer carefully, being sure that meat is packed down, and stuff meat tightly into small or medium-sized beef bladders or corresponding artificial casings. If bladders are used they should be soaked in lukewarm water for about $1\frac{1}{2}$ hours, changing water twice during this time.

Stuff bladders to full capacity and put two wooden skewers through neck end of bladder. Tie one end of string around neck of bladder underneath wooden skewer, using 6-ply jute twine for this purpose. Then wrap string around bladder lengthwise and crosswise. Tie other end of string around

neck of bladder again, forming a loop to hang on smokestick. It is important that uniform bladders be used. If bladders run irregular in size, grade for size on stuffing bench after stuffing and hang on separate sticks and cages for further processing in the steam house or dry room.

Cook in Smokehouse

Hold mortadella in cooler for 24 hours before cooking and then transfer it to steamhouse or smokehouse equipped with steam coils. This product is not smoked but is heated through in the house.

Start heating process with temperature of about 80 degs. F. in the house. Raise this temperature gradually over first 12 hours to 120 degs., and during next 12 hours to 155 to 160 degs. This degree of heat should be held for several

hours, or until internal temperature of product reaches at least 140 degs. Time required for finishing will depend on size of casing.

Some processors give this product a light smoke and handle it in a somewhat shorter time. The mortadella is smoked until fairly dry, and then cooked at 160 degs. for 6 hours, or it is smoked beginning with 130 degs. for 3 hours and then finished at 160 degs. for 3 more hours.

When the mortadella is taken out of the steam or smokehouse it is sometimes wrapped in cloth to prevent too rapid cooling.

DRYING.—If a regular dry mortadella is desired the product must be held in dry room for about 5 weeks. When placed in dry room sausage should be hung in sections, carefully spreading pieces so they do not touch. There should be good air circulation, but no draft. After the first 2 weeks the product will stand considerable ventilation. Export mortadella is wrapped in tin foil.

It is possible to make an all-beef mortadella using the following meat ingredients:

- 75 lbs. good beef chucks
- 15 lbs. veal or young beef
- 10 lbs. cod or flank fat

A Complete Formula Book on

SAUSAGE And Meat Specialties

→A volume of practical ideas on the layout and equipment of sausage plants of varying size; descriptions of materials used in sausage and meat specialty manufacture; formulas and operating directions; discussions of operating troubles and means of overcoming them, and an outline of major regulations prevailing in control of sausage manufacture.

→Place your order now for this Volume 3 of the Packer's Encyclopedia. The price postpaid is \$5.00.

THE NATIONAL PROVISIONER
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties."

Name

Street

City

CANNED TRIPE DISCOLORED

A Western meat canner reports discoloration of his canned tripe. He writes:

Editor THE NATIONAL PROVISIONER:

We have been canning tripe but find many black spots on the product when the can is opened. The tripe gives off a sulphur odor. Can you suggest the cause of the discoloration?

This type of discoloration is usually caused by faulty methods of handling the product prior to canning. The discoloration is usually black iron sulfide.

Discoloration can be avoided by minimizing the contact between the tripe and iron during manufacture of the product and by treating tripe with vinegar just prior to canning.

The tripe should be thoroughly soured in 45 grain vinegar in such a manner that the vinegar comes in contact with all the surface of the product. It is then allowed to drain on a wet surface so that the vinegar can penetrate the tripe and excess vinegar drain away. The surface acidity resulting from this treatment tends to prevent the formation of black iron sulfide.

The type of can used, whether plain or inside enameled, probably has no connection with discoloration of product.

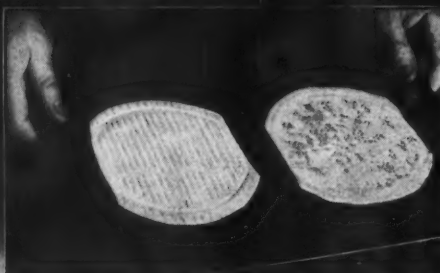
INTERESTING FACTS ABOUT FOOD FLAVORING

WHY TEST MY
SALT? IT'S CLEAN

YOU WOULD BE
SURPRISED AT THE
RESULTS THAT
SHOW UP IN SOME
FILTER PAD TESTS!



1. INTERESTED, because some ingredient was carrying impurities—dirt, rust, etc.—into his product, the food manufacturer gladly gave a sample of his salt to the Diamond Crystal Salt salesman for analysis.



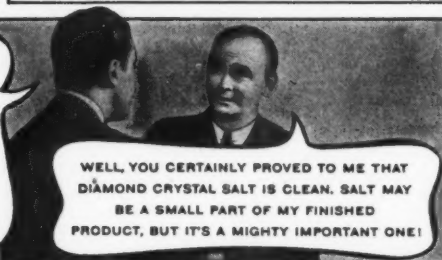
2. AMAZED was the manufacturer at the results of the filter pad test. His salt was dissolved in distilled water, then filtered through a pad. Diamond Crystal was tested for comparison. Results are shown above.



3. IMPROVED were the sales of this manufacturer's product after he changed to Diamond Crystal Salt—a dependably clean, quality ingredient, ideally suited to the processing of quality food products.



DIAMOND CRYSTAL IS MADE BY THE EXCLUSIVE ALBERGER PROCESS. BESIDES CLEANLINESS, IT GIVES YOU UNIFORM HIGH PURITY AND QUICK SOLUBILITY. WE'RE GLAD TO MAKE TESTS AND RENDER OTHER SERVICES TO ALL SALT USERS



WELL, YOU CERTAINLY PROVED TO ME THAT DIAMOND CRYSTAL SALT IS CLEAN. SALT MAY BE A SMALL PART OF MY FINISHED PRODUCT, BUT IT'S A MIGHTY IMPORTANT ONE!

DIAMOND CRYSTAL SALT CO., INC., ST. CLAIR, MICHIGAN

DIAMOND CRYSTAL *Alberger Process* **SALT**
MAKES GOOD FOOD PRODUCTS TASTE BETTER

PLANT OPERATIONS

Ideas for operating men

Installing a Pump

By W. F. SCHAPHORST, M. E.

USUALLY a small amount of air is present in all water. Hence if any point in the suction piping from a well or other water supply to a pump is higher than the level of the pump, the air will automatically separate from the water and form a pocket in the high point of the line. The amount of air will gradually increase here until such a volume is reached that the air is merely compressed and expanded with the piston strokes. There will then be no flow of water through the piping.

The sketch shows the proper method of piping. Note that suction line should be laid with a gradual slope from pump to water supply. Slope should be at least 1 in. to each 15 ft.

Just above the proper piping method, wrong way is indicated by lighter lines. If suction piping is installed in this manner air will collect along top of horizontal pipe as shown. If, for any reason, one is forced to use such a method of piping, a tee and plug instead of the first elbow should be used. Accumulated air can then be released. Also above proper piping method another wrong method is shown. Elbow leading to well is slightly higher than pump cylinder. Air collects at high point.

Careful attention to this diagram while installing suction piping will save time and trouble. Suction line must be air-tight. Special care must be taken to lead or paint all joints to guard against leaks. If suction line leaks, pump will not work.

An "almost horizontal" suction line is practical up to 1,000 ft., but great care

must be taken to slope it gradually from pump to well. The longer the suction line, the greater the strain on suction valves in pump. On suction lines over 100 ft. in length it is essential to use an extra vacuum chamber to relieve suction valves and guard against water hammer.

CLEAN UP AFTER EACH JOB

The following eight rules should be observed upon the completion of each repair or maintenance job:

- 1.—Check over the work and make sure it has been completed in every detail.
- 2.—See that no projecting nails, screws, splinters, burrs or sharp edges of metal or other material remain.
- 3.—Gather up all tools and return them to their proper places. Be sure no object has been left on a machine or on an elevated place from which it might fall.
- 4.—Return all surplus material to the proper stock storage.
- 5.—Return ladders, goggles, respirators and other equipment to their proper places.
- 6.—Clean up all waste and debris of all kinds and put in proper containers.
- 7.—Leave no spilled oil, grease, water or other material that might cause slipping or stumbling.
- 8.—If necessary to wait for paint to dry, concrete to harden or if for any other reason the job should be isolated after having been completed, provide proper guard rails or other blocking and any necessary danger signs.

ASH HANDLING COST

Handling ashes is an expensive operation in many meat packing plants. Undoubtedly the reason is that the packer considers ash a necessary evil, and that the manner of handling and disposing of it is not of sufficient importance to justify any considerable investment in specialized equipment for handling.

Increasing cost of labor, trucking, freight, etc., has in many cases made the cost of handling ashes out of proportion to other boiler room expenses and high enough to justify consideration of ways and means to reduce it. Ash handling equipment is simple in design and construction, and as it operates at small expense for power and labor, it frequently pays for itself very quickly in plants where considerable quantities of fuel are burned and there is much ash to be handled.

One per cent of excess ash in a 50-ton car of coal represents 1,000 lbs. of worthless material per car on which freight must be paid. There is a further loss represented in the cost of unloading these 1,000 lbs., handling it into storage bins, firing it under the boilers and disposing of it after it has passed through the furnaces. *Efforts to reduce ash handling costs might properly start with coal purchasing.*

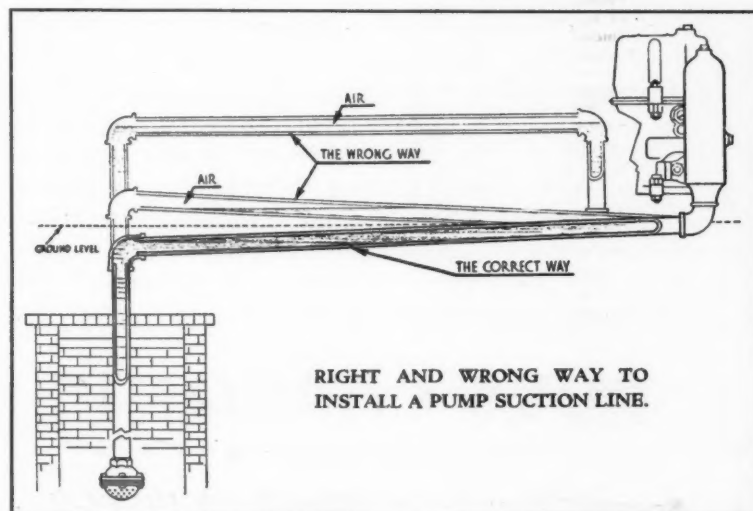
PROTECTING PRODUCTS

Corrugated board will protect delicate meat products, such as liver sausage, against damage during delivery. It is comparatively cheap, inexpensive to use and efficient for the purpose. If it serves no other purpose it would be worth its cost as a means of impressing the retailer with the packer's care to get his purchases to him in good condition. Its use as a protection for liver sausage is particularly worth while, a Michigan sausage manufacturer believes. He places a sheet of it around each such sausage that goes out of his plant. The board is held in place with rubber bands. He also uses corrugated board to protect meat loaves in cellulose casings against damage during delivery.

NON-CORRODING NAILS

Iron stains on meats in pickle cure frequently result when ordinary wire nails are used to fabricate pickle vats and the slat tops used to hold the meats under the pickling solution.

Packers are eliminating this trouble and materially lengthening the life of all carpentry work in the curing cellar by using Monel metal or stainless steel nails. These cost considerably more than iron nails, but, after all, labor is the largest cost item in carpentry work. This extra cost of nails of non-corroding material is of no consequence, therefore, if they lengthen the life of the carpentry work in which they are used.

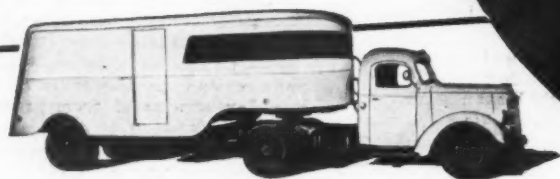


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**TRUCK
COOLER**



GREATER PAYLOAD AND BETTER PROTECTION

"DRY-ICE" Distribution Points

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ATLANTA, GA.	MONTGOMERY, ALA.
AUSTIN, MINN.	NEWARK, N. J.
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BIRMINGHAM, ALA.	NIAGARA FALLS, N. Y.
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	WILKES-BARRE, PA.

"DRY-ICE" is the registered trade mark of Pure Carbonic, Incorporated, for the product, solid carbon dioxide.

Small wonder an increasing number of shippers are switching to "DRY-ICE". Compared with water ice, frozen brine, or mechanical refrigeration, "DRY-ICE" has many outstanding advantages. It is much lighter in weight, occupies a smaller space, it maintains a cold, dry temperature with no danger of mechanical failure, and the cost of original equipment is low. Because the refrigerant is dry there is no danger of damage to the product from moisture, nor damage to trucks due to corrosion. Moreover, a definite preservative effect on the "bloom" of the meat product is obtained as an additional benefit from the dry carbonic gas which the "DRY-ICE" emits. » » » There is no mess or bother when you refrigerate with "DRY-ICE". It vanishes without a trace as do all your refrigerating troubles. Write to any of the registered "DRY-ICE" distributing stations for complete details on this modern refrigerant.

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General Offices: 60 EAST 42nd ST., NEW YORK, N.Y.

and Air Conditioning

MEAT PLANT REFRIGERATION

**A Complete Course for
Executives and Workers
Prepared by—**

The National Provisioner

Questions and Answers

THIS is the fifth and last group of a series of questions and answers on refrigeration. They should enable those studying THE NATIONAL PROVISIONER'S course in meat plant refrigeration to determine just how well they have mastered the subject to date.

It has been emphasized previously, and is suggested again, that students of the course check all these questions and answers carefully and make sure that they understand each point covered. The student may find it difficult to understand some of the future lessons unless he has mastered the lessons on which the questions are based.

Publication of the lessons will be resumed in the May 20 issue of THE NATIONAL PROVISIONER.

Begin with Question 79

79.—Why isn't salt brine used for making ice?

A.—The salt would be precipitated.

80.—Why is ice crushed and salt added to it in car icing?

A.—Crushing ice exposes more surface to the action of the salt. The addition of the salt produces a lower temperature than 32 degs.

81.—If sodium brine were used in a refrigerating coil and the brine suddenly stopped flowing, where would you look for trouble?

A.—Control valves to coil might be blocked, the coil might be air bound or pumps may have stopped.

82.—How would you know if brine had stopped flowing?

A.—Coil would start to defrost or frost would take on a wet appearance.

83.—Is more horsepower required to pump sodium or calcium brine?

A.—Weight of calcium brine for zero freezing point is 9.786 lbs. per gallon. Sodium brine weight is 9.67 lbs. per gallon. Therefore, more horsepower is

required for the pumping of calcium brine.

84.—What is a hygroscopic substance? Name two.

A.—A substance that readily absorbs moisture; salt and calcium.

85.—Salt brine has a drying effect. In what type of cooler would you use the strongest salometer brine—carcass hog, sheep or cattle cooler, by-product cooler, dry salt cellar or sweet pickle cellar?

A.—By-product cooler would have by far the greatest moisture pickup.

86.—If the outside temperature is zero, how would you prevent sheep coolers from dropping below 32 degs. over a 3-day holiday?

A.—Assuming refrigeration is furnished by closed sodium brine coils, the procedure would be to shut off coils. If temperature continued to drop it would be necessary to introduce heat into cooler.

87.—Should product be placed directly under a cold air duct if a 3-day holiday is in prospect? What might happen?

A.—No. Product might become frozen.

88.—How can brine refrigeration coils be used to heat a bacon cooler in severe cold weather?

A.—Disconnect coils from header and use them as a steam heating coil.

89.—What is a surge tank?

A.—It is a tank that holds extra brine and acts as a reservoir. It is used for releasing entrained air in the brine stream.

90.—How does air get into a brine coil?

A.—Through stuffing box of brine pump or coils may drain when pump pressure is reduced or pumps stop.

91.—How does air get into the return from a spray deck cooler?

A.—It is taken in with brine at entrance of return line.

92.—Do wet beef shrouds increase the refrigeration required to chill carcass beef?

A.—Yes, slightly.

93.—If minus 15-deg. brine is being circulated through freezer coils and temperature of room does not come down below zero, what might be the trouble?

A.—Coils may not be circulating brine because they are air bound or there may be too much ice on coils.

94.—Does snow on refrigeration coils increase or decrease their effectiveness? Where does the snow come from?

A.—It decreases effectiveness of coils. Snow comes from moisture in air which may have originated from product or from open doors.

95.—How do you keep snow and ice from accumulating on coils?

A.—By defrosting, that is, shutting off coils at rotating periods. In a freezer this snow must be scraped from coils. There are mechanical methods of removal which are not fully satisfactory.

96.—Which temperature or set of temperatures would you rely on for temperature of product in cure: cellar room



GOOD LOOKING AND EFFICIENT

Culwell Packing Co., San Angelo, Tex., uses this attractive truck to service country routes. It has a capacity of 5,000 lbs. of product. Body, insulated with 5 in. of Dry-Zero blanket in roof, 4 in. in sides and 4 in. of cork in floor, is mounted on an International D-30 chassis of 136-in. wheelbase. It is 93 in. long, 67 in. wide and 52 in. high. Refrigeration is supplied by Kold-Hold units charged from the packinghouse refrigeration system.

temperature, floor temperature, ceiling temperature, temperature of brine or ammonia refrigerant, temperature of brine in curing vat, temperature of hams in top of the vat, or temperature of hams in the center of vat?

A.—Temperature of hams in center of vat and top temperature of pickle should give true temperature of product in cure.

REFRIGERATION NOTES

A brick and reinforced concrete ice and cold storage plant, to contain 3,500 square feet of floor area, is to be built at the Sonoma State Home, Eldridge, Calif.

H. H. Taylor and F. H. Fuels plan to open a cold storage plant in Knights of Pythias building, Clinton, Ill.

Cold storage plant has been installed in Glasgow, Ky., on main floor of their store by R. F. Grinstead & Son.

Installation of fixtures necessary for cold storage of meats was recently completed by Purity Ice Co., Selma, Ala.

Merchants Cold Storage Co., Jacksonville, Fla., has recently added new cold storage equipment and plans installation of individual storage vaults.

Locker plant housing 250 units and with space for an additional 300 units has been opened at Lancaster, Pa., by McMinn's, merchandisers of dairy products and other commodities.

COMMUNITY CURING PLANT

Arrangements have been completed for the first community refrigeration and meat curing plant to be built in the Lower Rio Grande region under a program sponsored by the U. S. Farm Security Administration. The plant will have a capacity of 1,000 cattle or hogs. Membership in the project now includes 57 farmers, each of whom has contributed \$50 in cash or borrowed this amount from the government agency. Farmers are expected to retain about 40 per cent of the cured meat for home use, marketing the remainder through retail stores cooperating with the plan. The project is designed to be largely self-liquidating.

WARNS OF STORAGE TREND

Rapid decentralization of the refrigerator warehouse business is taking place on account of the phenomenal growth of the locker storage movement, it was pointed out by W. R. Woolrich, dean of engineering, University of Texas, in an address at the recent convention of the Association of Refrigerated Warehouses at Dallas, Tex. Citing the displacement of the railroads by trucks and busses as a parallel situation, Mr. Woolrich urged that cold storage firms acquire groups of locker plants as auxiliaries of their established central warehouses as a step to counteract this trend.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, May 3, 1939, or nearest previous date:

	Sales.	High.	Low.	—Close—
	Week ended	May 3.	May 3.	May 3.
Amal. Leather..	100	1%	1%	1%
Do. Pfd.	13%
Amer. H. & L..	2,200	4%	4%	4%
Do. Pfd.	200	28%	28%	27%
Amer. Stores ..	100	9	9	9
Armour III.	4,950	4%	4	4%
Do. Pr. Pfd.	35%
Do. Pfd.	50%
Do. Del. Pfd.	100	98%	98%	98%
Beechnut Pack. 100	113 1/2	113 1/2	113 1/2	114
Bohach, H. C.	2%
Do. Pfd.	17%
Chick. Co. Oil. 200	10%	10%	10%	10%
Childs Co.	4,600	11	10 1/2	11
Cudahy Pack. ..	150	12	12	12 1/2
Do. Pfd.	70	60	58	60
First Nat. Stra. 1,500	45 1/2	43	45 1/2	40
Gen. Foods	7,600	42 1/2	41 1/2	42 1/2
Do. Pfd.	100	115 1/2	115 1/2	117 1/2
Glidden Co. ...	1,300	16 1/2	16 1/2	16 1/2
Do. Pfd.	200	36	35	36
Gobel Co.	1,200	3%	3%	3%
Gr. A&P 1st Pfd. 50	128 1/2	128 1/2	128 1/2	129 1/2
Do. New	400	85 1/2	85	80
Hormel, G. A. ...	50	24 1/2	24 1/2	23 1/2
Hygrade Food ..	200	1 1/2	1 1/2	1 1/2
Kroger G & B. ...	6,600	24 1/2	24 1/2	22 1/2
Libby McNeill. 450	4 1/2	4 1/2	4 1/2	4 1/2
Mickeberry Co. 1,100	8	8	8	8 1/2
M. & H. Pfd.
Morrell & Co. ...	100	33	33	34
Nat. Tea	2%
Proc. & Gamb. 2,400	54 1/2	54	54	55
Do. New	1,050	113 1/2	113 1/2	113 1/2
Rath Pack.	27	27	27
Safeway Stra. 10,000	35 1/2	34 1/2	35 1/2	32 1/2
Do. 5% Pfd.	30	92 1/2	92	92
Do. 6% Pfd.	140	106	106	106
Do. 7% Pfd.	30	111	110	111
Stahl Meyer	300	1%	1%	1%
Swift & Co.	3,000	18	18	18
Do. Intl.	2,550	27 1/2	27	27
Trans. Pork ...	100	7 1/2	7 1/2	8
U. S. Leather... 600	4 1/2	4 1/2	4 1/2	4
Do. A.	500	7 1/2	7 1/2	7 1/2
Do. Pr. Pfd.	61%
United Stk. Yds. 1,100	2 1/2	2 1/2	2 1/2	2 1/2
Do. Pfd.	800	6%	6%	6%
Wesson Oil	300	19	19	19
Do. Pfd.	300	60	60	58 1/2
Wilson & Co. ...	2,200	3%	3%	3%
Do. Pfd.	100	88	88	87 1/2

CUT REFRIGERATION COSTS WITH "COLDJET"



ICE + SALT +
AIR CIRCULATION

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LOW FIRST COST

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SIMPLE INSTALLATION

•
LOW COST
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MAXIMUM
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In six man-hours you can convert your truck or trailer into a traveling cold storage plant - get uniform cooling in 20 minutes - conserve pay-load space - protect meats against sweating, slime formation, shrinkage or wasteful trimming as well as against dirt or ice water contamination. Coldjet gives maximum refrigeration efficiency at lowest possible investment and operating costs, and is easily transferred from one truck to another.

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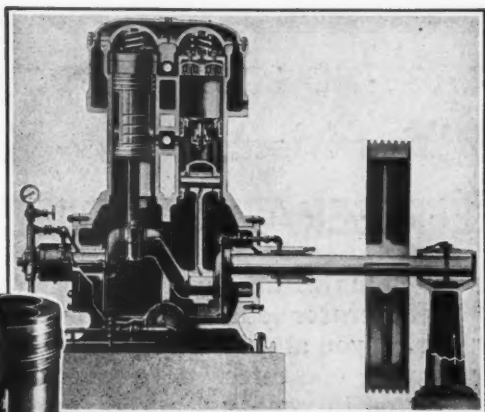
FINANCIAL NOTES

A quarterly dividend of 50 cents a share has been declared by directors of Compania Swift Internacional. Dividend payable June 1 to shareholders of record May 15.

Net profit of \$4,921,921, amounting to \$1.77 per share of common stock after preferred dividends, is reported by Colgate-Palmolive-Peet Co. for 1938. This compared with a net profit during 1937 of \$782,250. The company's total domestic and foreign sales in 1938 reached \$99,452,741, as compared to \$99,991,355 in the preceding year.

MUST SELL MEAT BY WEIGHT

Meat dealers in New York are being urged to observe the agriculture and markets law of the state requiring that meat and meat products must be sold by net weight and not by the piece. This applies not only to meat, but also to poultry, baby lambs, brains, feet, sweetbreads and all other edible meat products. The Department of Markets of the city of New York states that many meat dealers have been violating this act. "Many warnings have been given but in cases of second offenders, court summonses were issued and fines of \$50 to \$100 were imposed," the director of the Bureau of Weights and Measures stated in a recent notice.



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Part, you
Get Much More When
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Refrigeration

Ask any engineer who has operated Frick Refrigerating Machines why they give such long service, and why they run so smoothly. He will tell you that every part of the Frick Compressor is designed and built specifically for the service it is to perform; that 57 years of development have made these machines the most highly perfected ever placed on the market; that they are preferred because they have earned the preference.

Frick columns, Frick pistons, Frick valves, Frick bearings and other parts of Frick equipment are yours when you specify Frick Refrigeration. Write for bulletins and estimates now.



The National Provisioner—May 6, 1939



**EASY TO WORK
AND HANDLE,**
J-M Rock Cork
assures low-cost
installation. It
stands up for years
without mainte-
nance...gives full
protection against
odor, vermin and
mold trouble.

**SEALED AGAINST
MOISTURE,** Rock Cork
in pipe-covering form
holds its exception-
ally high insulating
efficiency indefinitely.



**YOU DON'T NEED
TO PUT UP WITH
UPKEEP COSTS...**

**Here's a permanent, completely sanitary
insulation that holds its high efficiency
indefinitely . . . virtually eliminates
maintenance—J-M Rock Cork**

IT MAY BE a part of normal operating in your plant to make frequent small repairs on cold-line and cold-room insulations. But consider this fact:

You lose money on every one. The total time, labor and materials that you waste always cut down on your operating profits!

Many leading plant operators recognized this more than twenty years ago. They installed J-M Rock Cork. Today, this basically mineral insulation is still completely sanitary, offers no mold, vermin or odor problems. Its high insulating efficiency is practically unimpaired. And the installations look good for many more years of trouble-free service.

It will pay you to get full details on this lasting, unusually effective insulation. Write for the new J-M Rock Cork Data Sheets. Johns-Manville, 22 East 40th Street, New York, N. Y.

JOHNS-MANVILLE
JM ROCK CORK

**LOW-TEMPERATURE INSULATION IN SHEET FORM
... AND FOR PIPE COVERING**

Page 29



NO SHRINKAGE · NO SPOILAGE · NO LOSS OF BLOOM

When You Deliver Your Meats With ROBBINS & BURKE REFRIGERATOR BODIES

You can deliver your meat products without losses from shrinkage and spoilage when you use modern Robbins & Burke Refrigerator Bodies, and you can hold your customers because this eliminates claims and makes it possible to keep your meats moresalable by delivering them with the same firmness and bloom they have when they leave your cooler.

Robbins & Burke specially designed refrigerator bodies for meat packers bring you all the time and money-saving features developed and tested in twenty years' experience in the exacting low-temperature ice cream body field, plus many new features to meet the particular needs of your routes.



*Investigate. Write today for
Meat Body Folder*

ROBBINS & BURKE

REFRIGERATOR BODIES

Help you Increase Sales and Cut Costs

35 Landsdowne Street, Cambridge, Mass.



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Price Postpaid, \$5.00

• Your Operating Guide to Better • "SAUSAGE and MEAT SPECIALTIES"

The National Provisioner offers Volume 3 of the Packer's Encyclopedia: "SAUSAGE AND MEAT SPECIALTIES." This important new addition to an important series presents the best of approved modern sausage practice, tested formulas for sausage and all types of specialty products. It offers complete recommendations for correct manufacturing and operating procedure, plant layout suggestions, valuable merchandising ideas, and handy directory of equipment and supplies.

HERE ARE THE SUBJECTS DISCUSSED: The Sausage Manufacturing Industry—Sausage Plant Layout—Refrigeration and Air Conditioning—Manufacturing Operations—Cost Figuring—Sausage Materials—Fresh Sausage—Frankfurts—Bologna—Liver Products—Mettwurst and Minced Sausage—Kosher Style Products—Foreign Style Sausage—Head Cheese, Sause, Jellied Products—Dry Sausage—Meat Loaves and Loaf Products—Meat Specialties—Cooked Hams and Corned Beef—Sausage Trouble Shooting—Sausage Laws and Regulations.

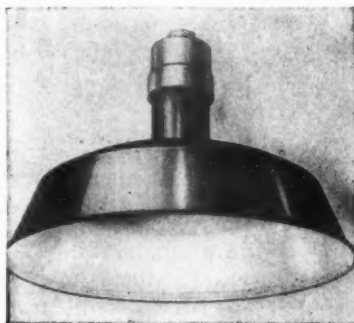
THE NATIONAL PROVISIONER
37 West Van Buren Street Chicago, Illinois

to new machinery, equipment and supplies

SELF-LOCKING REFLECTOR

An ingenious new "Locklite" principle of attaching industrial reflectors, which speeds installation, reduces maintenance and provides safety with interchangeability of reflector units, is announced by the lighting division of the Westinghouse Electric & Mfg. Co., Cleveland, O. With this electrical and mechanical disconnecting device, it is impossible to light the lamp until reflector is properly locked into place. Lighting of lamp automatically insures that reflector is securely attached for service.

Each Locklite unit consists of two parts—a hood and a receptacle into which reflector with lampholder fits. When lugs on neck of reflector lock into slots of hood, the electrical connection is made. This is accomplished by giving the reflector a clockwise turn of 60 degs. The lamp will not light until re-



REFLECTOR LOCKS INTO PLACE

lector is locked to hood. A counter-clockwise turn releases reflector and lamp for cleaning and replacement. Set-screws, levers, threaded necks, etc., are eliminated. A clockwise turn after reflector is placed in hood assures "positive locking."

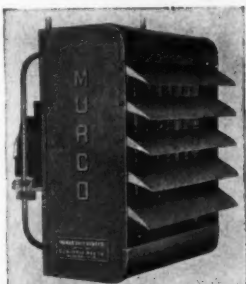
Reflector with lampholder is attached only after all wiring and general installation work have been completed. Large front-connected binding screws and straight-through wireways in the hood save electrician's time.

FLASHES ABOUT SUPPLIERS

American Can Co.—H. W. Bullard, formerly assistant advertising manager of American Can Co., has been transferred to the company's marketing division. E. S. Brown succeeds Mr. Bullard as assistant advertising manager.

UNIT HEATER

A unit heater developed to meet a demand for a low-priced quality device, known as the "Murco," has been announced by the D. J. Murry Co., Wausau, Wis. Unit has a streamlined casing and is made in 25 models with B.t.u.



ratings from 20,600 to 556,000 and to deliver from 430 to 8,600 cubic feet of air per minute. Heating elements are copper tubes expanded into high test alloy cast iron headers so that no strains are set up, such as would occur if tubes were welded or brazed to heater. Heating unit is attached to casing by a special spring support device to overcome expansion and contraction.

BACON SLICERS

Slicing machines for every purpose, including those popular in large and small meat packing and sausage manufacturing plants, are illustrated and described in an attractively printed and illustrated handy booklet recently issued by the U. S. Slicing Machine Co., La Porte, Ind. Of particular interest to packers and sausage manufacturers are the 24 in. continuous feed machine, designed for moderate production, which slices and shingles one slab of bacon or slices and stacks two or three slabs at the same time, and the heavy duty slicer with a capacity of 1,500 lbs. of sliced bacon per hour. Both of these machines are illustrated and described. Another machine listed in the booklet is the U. S. Cellophane cutter, on which rolls of any kind of paper may be cut to any size desired quickly and conveniently. It is capable of handling rolls 25 in. wide.

FOR MEAT PLANT SERVICE

Equipped with 3 h.p. or 5 h.p. motors according to capacity, these hoists have a speed of 40 ft. per minute. They are tested for 100 per cent overloads and it is said they will handle occasional 25 per cent overloads without difficulty.

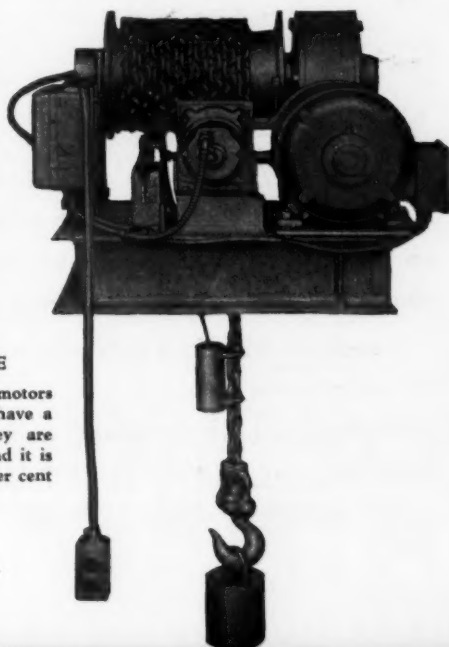
ABATTOIR HOIST

A worm drive hoist, developed for abattoir service and having a number of interesting features of design and construction, has been placed on the market by Robbins & Meyers, Inc., Springfield, O. (See illustration.)

Load carrying parts include a structural steel channel welded base, welded steel drum and drum shaft bracket. Heavy duty locking worm and worm wheel are housed in a machined case. Worm shaft is nickel steel hardened and ground to size. Worm wheel is chilled cast bronze with precision hobbled teeth of 30-deg. pressure angle. Timken and ball bearings are used with these shafts for oil bath operation. Motor is of the enclosed, welded rotor, ball bearing type designed for hoist duty.

An enclosed magnetic brake ensures accurate load spotting and develops sufficient torque to hold load in addition to the self-locking worm. Brake is operated by a continuous-duty, moisture-proof magnet which compresses springs when energized and releases pressure on asbestos and polished steel discs. Improper adjustment of this brake is said to be impossible.

Except for two malleable castings, the main frame and remaining metal parts are of steel. A gasketed push button control is standard equipment, as is a counterweight type limit switch, and pendant rope control may also be obtained. Hoist is supplied with $\frac{3}{4}$ -in. welded steel load chain for 1,200 lbs. capacity and $\frac{7}{16}$ -in. welded steel load chain for 2,000 lbs. capacity. Hoists are equipped with 3 h.p. or 5 h.p. motors according to capacity and have a speed of 40 ft. per minute.



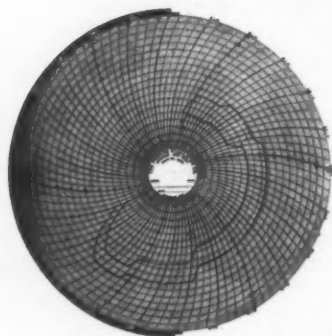
NEW MODERN AIR CONDITIONED SMOKE HOUSES GUAR

**You'll
be sure
to get a BETTER and
more UNIFORM COLOR
and FLAVOR of
PRODUCT**

Lean Meat will be a bright red color
and fat will be clean and white

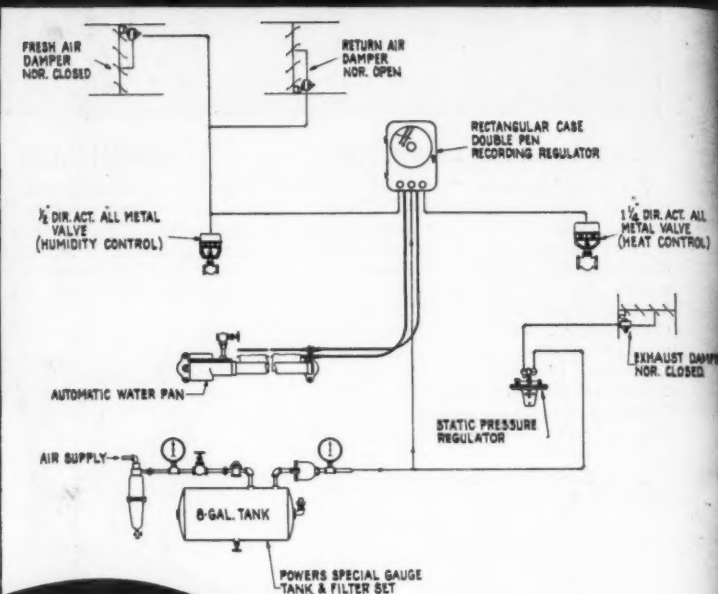
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Reduce time and labor required in
preparing product for sale



Actual temperature and
humidity records will fur-
nish you with a check-up
on efficiency of equipment and make it easier for
your employees to turn out a better product.

Visual records of all tests and trial operations can
be co-ordinated with the exact qualities you want in
your product. Each operation can be duplicated with
scientific accuracy when you use POWERS Control.



**A CLEANER
and more
SALEABLE PRODUCT**

**No soot, grease or fly-ash
to spoil eye and appetite
sales appeal**

**All Conditions are
Regulated Automatically
By POWERS Controls**

Sketch above shows instru-
ments used to control tem-
perature, humidity, smoke
density and air circulation.

**EXACT
RECORDS
help to prevent
OVER-SHRINK and give
you GREATER
UNIFORMITY of
PRODUCT**

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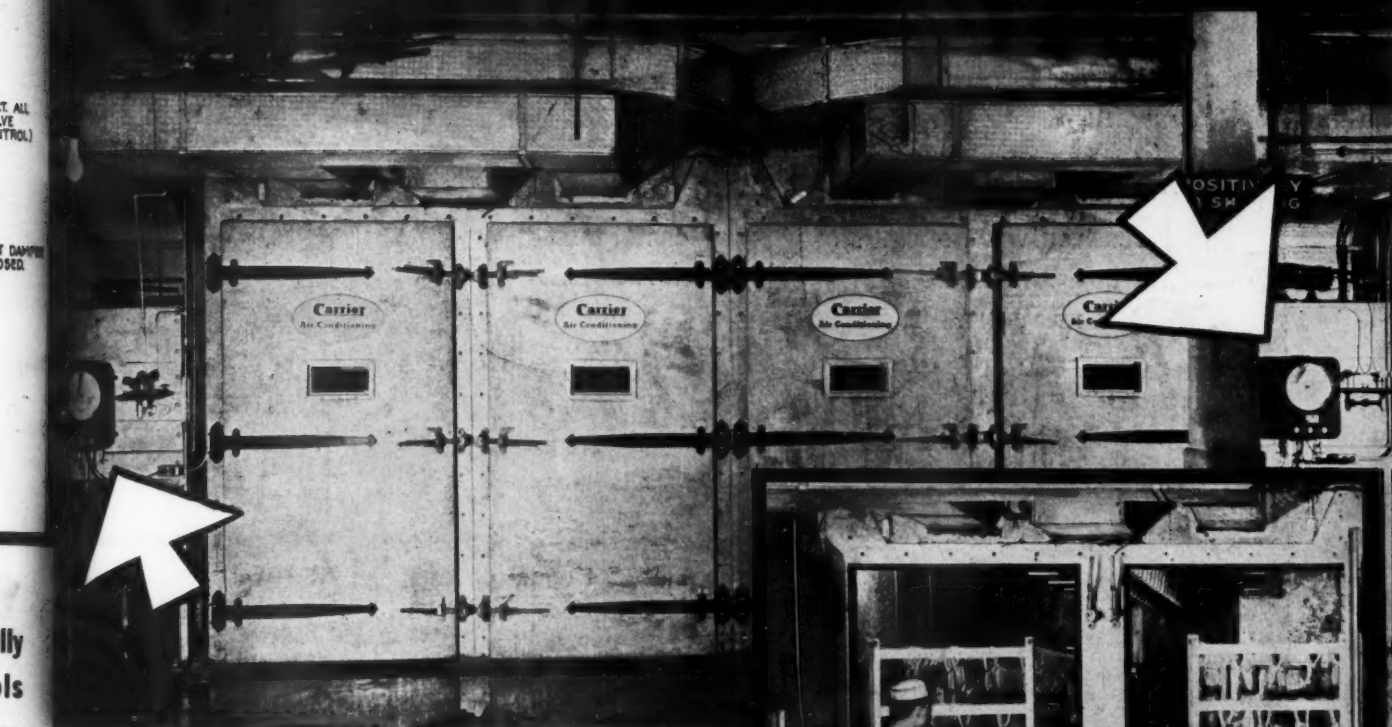
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POWERS GUARANTEE EVERY CONDITION INFLUENCING THE SMOKING OF YOUR PRODUCTS



Over 20 years ago, December 1918, Powers had the privilege of supplying a self-operating temperature regulator to Oscar Mayer & Co., for one of their gas fired smoke houses. Later this proved to be the forerunner of thousands of similar installations in packing plants in various parts of the world.

Today we are supplying engineers and manufacturers of new type smoke houses, with modern control systems that meet every requirement for precise and dependable automatic regulation of temperature, humidity, smoke density and air circulation.

When you install new and more efficient smoke houses it will be to your advantage to have them controlled by Powers. Our long association with the old and new methods of smoking have given us a wealth of experience which is built into each installation we make.



Photo above shows Powers Controls applied to CARRIER Air Conditioned Smoke Houses

★ ★ ★

THE POWERS REGULATOR COMPANY, 2725 Greenview Ave.,
CHICAGO—231 East 46th St., NEW YORK—1808 West 8th St., LOS ANGELES—
195 Spadina Ave., TORONTO—Offices in 47 Cities—See your phone book.

48 YEARS OF POWERS

AUTOMATIC TEMPERATURE AND HUMIDITY CONTROL



A lot of American Can's customers started small. They are interested in the packaging of *any* new product, however small it starts. They look ahead—and try to help it to grow. It's to *our* advantage, too, to work with them and have their technical men, research men and marketing people interested in the success of our product."



AMERICAN CAN COMPANY, 230 PARK AVENUE, NEW YORK, N. Y.

PROVISIONS AND LARD

WEEKLY MARKET REVIEW

Pork and Lard Markets

LARD futures failed to make much headway in the Chicago market this week and, in spite of some recovery on Thursday, closed at 2½ to 5 points under the preceding Friday.

The advance last weekend carried over to Monday when the market showed firmness with May leading the upturn on speculative covering. Strength in grains and light deliveries on May contracts aided values. There was fair demand for deferred contracts. Lard declined Tuesday with scattered selling brought on by easiness in grains; the market was dull with narrow price fluctuations at midweek. Twelve tenders on Wednesday against May contracts brought out some liquidation by May longs. Prices advanced Thursday with strength in oil and grains and better speculative demand.

Cash trade in lard was fairly good during the past week. Chicago lard stocks increased less than a million lbs. during April, but stocks at seven markets showed a decrease of over a million lbs. On Thursday, cash lard was quoted at 6.67½ nominal; loose, 5.97½ nominal and refined in tierces, 8c.

The New York lard market was steady. Prime western was quoted at 7.10@7.20c; middle western, 7.00@7.10c; New York City in tierces, 6½@6¾c, tubs, 7@7½c; refined continent, 7¼@7½c; South America, 7½@7¾c; South America, 7½@7¾c; Brazil kegs, 7½@7¾c, and shortening in carlots, 8¾c, and smaller lots, 9c.

Hogs

The Chicago hog market was active and prices showed little change in spite of somewhat heavier receipts. High top for the week was \$7.15 on Wednesday and Thursday; low was \$7.10 on the first two days. Gains at midweek were principally on light hogs which, in some cases, were 5c higher than on the preceding Friday, while heavy butchers and good packers were unchanged to 5c lower. Average weight continues around 260 lbs.

EXPORTS

Lard exports have slowed up considerably in recent weeks. North American lard shipments for the week ended April 29 totaled 1,645,000 lbs. and bacon and ham exports were 3,314,000 lbs. On Thursday at Liverpool, spot lard was quoted at 37s 6d; A. C. hams, 90s, and Canadian A. C. hams, 98s.

CARLOT TRADING

While there were few changes in product prices in the Chicago market this week, they were mostly on the downside. Light green regular hams were steady; offerings were light and

demand moderate. Green boiling hams were down ¼c with 16/20 quoted at 14¾c and 16/22 at 14¾c on Thursday. S. P. regulars were quiet with fair jobbing demand at steady prices. Light and medium green skinned hams were scarce early in the week but more plentiful later. The 16/18 green skinned hams were ¼c higher on sales; balance of list was steady. The 14/16 and 16/18 S. P. skinned hams sold at 16¾c and 16¾c, or up ¼ and ½c, while rest were unchanged. Green picnics were strong early in the week but eased

(Continued on page 37.)

APRIL MEAT TRADE

With a substantially increased production of pork and a somewhat larger production of beef, the output of meat in April was about 12 per cent greater than during April last year, the Institute of American Meat Packers pointed out in a review of the April livestock and meat trade. There was little change in the production of veal and lamb.

Number of hogs marketed during April was estimated by the Institute to have been from 5 to 10 per cent smaller than March marketings. Cattle marketings were probably greater during April than in April last year and also during March this year. Although the number of calves marketed during the month was about the same as during March, it was not greatly different from the number marketed in April a year ago. Marketings of lambs were smaller than in March this year and April last year.

Demand for smoked meats improved somewhat during the latter part of the month, but wholesale prices of bacon at the end of April were from 21 to 24 per cent lower than during the same period last year and prices of smoked hams as much as 12 per cent lower.

Prices of hogs declined during April and at the end of the month were at the lowest level since December, 1934. Most grades of steers were slightly lower in price at the close of April than at the beginning, while prices of cows and heifers were slightly higher. Prices of veal calves declined during the month and those for lambs increased somewhat.

Demand for American pork and pork products in the United Kingdom showed little improvement during April. Although outlet for the available supply of American hams was considered good, prices declined somewhat and at the close of the month were slightly below parity here. Demand for bacon weakened and prices moved lower. Sales of American lard in the United Kingdom were small and prices were extremely low.

MEAT MOVES WELL AND STOCKS ARE LOW

STOCKS of cut meats on hand on May 1 at the seven principal packing centers of the country totaled only about 3,500,000 lbs. more than the quantity on hand at the same time a year ago, although the federally inspected hog kill for April was about 28 per cent larger than in April, 1938. Lard stocks at these centers declined slightly during the month but were about 10,000,000 lbs. larger than a year ago.

Principal increase in cut meats over a year ago was in stocks of pickled meats. Dry salt stocks were only about 500,000 lbs. larger. Total of pickled regular hams was 3,500,000 lbs. lower, but stocks of skinned hams were nearly 4,000,000 lbs. heavier than a year ago.

Pickled belly stocks were also larger, but pickled picnics were in slightly smaller supply. There was little difference in the total stocks of dry salt meats, although D. S. bellies showed some increase, due, as in the case of skinned hams, to increased receipts of heavy hogs.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on April 30, 1939, with comparisons as especially compiled by the THE NATIONAL PROVISIONER:

	Apr. 30, '39	Mar. 31, '39	Apr. 30, '38
	lbs.	lbs.	lbs.
Total S. P. meats	118,511,155	117,107,331	115,319,245
Total D. S. meats	31,827,602	28,712,782	30,329,821
Other cut meats	17,578,817	18,424,284	18,406,614
Total all meats	167,917,634	164,244,397	164,111,680
P. S. lard	78,887,494	79,057,280	67,635,454
Other lard	12,004,831	13,087,823	13,138,994
Total lard	90,892,325	92,145,103	80,774,448
S. P. regular hams	13,003,428	12,767,076	17,659,711
S. P. skinned hams	46,106,238	42,600,054	42,433,387
S. P. bellies	47,648,690	47,847,727	41,170,758
S. P. picnics	11,587,799	13,730,391	13,943,380
D. S. bellies	20,900,877	17,810,131	18,063,565
D. S. fat backs	10,059,785	10,507,003	11,690,809

FEBRUARY LARD MOVEMENT

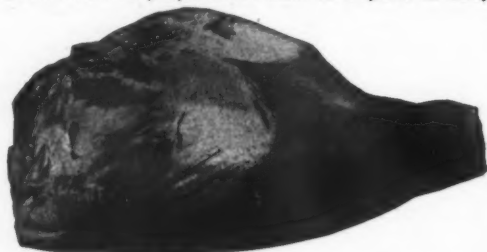
Estimated production and consumption of lard from federally inspected slaughter during February, 1939, compared:

	Feb. 1939.	Jan. 1939.	Feb. 1938.
Production, M lbs.	90,088	132,633	82,645
Storage beginning of month, M lbs.	132,075	107,421	99,315
Storage end of month, M lbs.	125,281	132,075	116,979
Exports (refined and neutral), M lbs.	24,483	26,520	16,294
Apparent consumption, M lbs.	72,352	79,356	48,700
Per capita consumption, lbs.	.55	.61	.38

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

Artery pumped sweet pickle ham - 7 to 10 day cure - mild and tender. Bone, skin and fat this ham. (Ask Griffith how to prepare this ham to deposit in can).



This short-time cure makes it possible to "cold pack" and make the "Polish style ham" and save the American packers from 16 to 18% of the normal shrinkage in canned hams.

If you have a large possible outlet for canned hams it will pay you to learn the GRIFFITH "cold pack" method.



The machinery investment is not unreasonable and our operating methods are easy to learn.

**PRAGUE
POWDER
and
PRAGUE
POWDER
PICKLE,**

our Big Boy Pump and our new Hydraulic Ham Press are necessary in the operation of the GRIFFITH method.

May we discuss it with you?

THE GRIFFITH LABORATORIES

1415-31 West 37th Street, Chicago, Ill.

Eastern Factory: 35 Eighth St., Passaic, N. J.

Canadian Factory and Offices: 1 Industrial St.,
Leaside, Toronto 12, Ontario

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Aluminum Ham Boilers

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There is no etching or discoloration of the metal. Aluminum or other sensitive surfaces are not affected or harmed in any way. Cleaning the Oakite way is safe. What better way to prolong ham boiler life? Write for **CLEANING DATA SHEETS** that give complete directions.

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OAKITE PRODUCTS, INC.
20A Thames Street, NEW YORK, N.Y.
Representatives in All Principal Cities of the U.S.

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Certified **CLEANING**

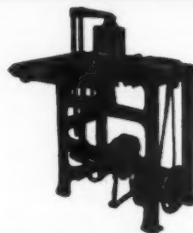
MATERIALS & METHODS FOR EVERY CLEANING REQUIREMENT

ARE YOU INTERESTED . . .

IN LOWERING YOUR

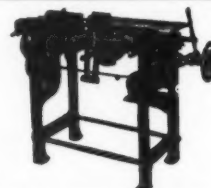
LARD AND SHORTENING

PACKAGING COST?



Left: This **PETERS JUNIOR CARTON FORMING AND LINING MACHINE** sets up 30-40 lard and shortening cartons per minute, requiring only one operator. It can be made adjustable to handle a wide range of carton sizes. Fully Automatic **SENIOR** Model machine available to set up 50-60 cartons per minute.

Right: This **PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE** automatically closes 30-40 lard and shortening cartons per minute, requiring no operator. Also fully automatic **SENIOR** Model machine available to close 50-60 cartons per minute.



Send us samples of your cartons or advise their sizes. We will be pleased to recommend the most economical and efficient machines to meet your requirements.

PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago, Ill.

Pork and Lard Markets

(Continued from page 35.)

later; on Thursday the 4/6 were $\frac{1}{4}$ c over last Friday while 8/10 were down $\frac{1}{4}$ c. S. P. picnics showed no change in price.

Interest in green bellies was very light; the 10/12 sold last weekend at 11c, or down $\frac{1}{4}$ c. Dry cure bellies were quiet and nominal. D. S. bellies, 18/20 and up, were $\frac{1}{4}$ c lower on sales early in the week. There was some activity in D. S. backs this week with list about unchanged except for 14/16 which were off $\frac{1}{4}$ c.

BARRELED PORK

There were no changes in barreled pork prices at Chicago this week. There were sales of 40/50 and 50/60 fat back pork at \$15.00 and \$13.50, Chicago, last weekend. Car of 50/60 fat back pork sold at \$13.50, Chicago, prompt on Thursday. At New York, mess was quoted at \$21.87 $\frac{1}{2}$ per barrel and family at \$17.25.

FRESH PORK

Fresh pork market was a little lower at Chicago this week with interest apparently improving late this week. The 8/10 loins were down $\frac{1}{4}$ c from last week; Bostons were on the easy side and quoted at 13c, or $\frac{1}{4}$ c under last Friday.

SAUSAGE MATERIALS

Supply of fresh regular pork trim-

mings exceeded demand at Chicago this week and there were reports of some freezing. Fresh regulars were quoted Thursday at 6 $\frac{1}{2}$ @7c; special and extra leans were also unchanged from last week.

(See page 45 for later markets.)

LARD EXPORTS DOWN

Imports of U. S. hams into Great Britain during March showed a large increase over the volume imported during the preceding month, and in March, 1938. Great Britain's lard imports dropped considerably from the high figure recorded in February, but were larger than lard imports during March, 1938, U. S. lard sharing the decline with that from other countries. In spite of the decline in ports, lard prices receded further in sympathy with lower quotations at Chicago.

Great Britain's bacon imports advanced during March as compared with February, but the amount imported from the United States remains extremely small. March imports of U. S. lard, hams and bacon into Great Britain, as reported by A. J. Mills & Co., Ltd., were:

	March, 1939. M lbs.	March, 1938. M lbs.	Feb., 1939. M lbs.
U. S. lard.....	15,129	14,236	18,338
All lard.....	17,050	16,889	20,358
U. S. hams.....	4,490	4,398	3,443
All hams.....	6,886	6,833	5,859
U. S. bacon.....	892	240	404

Hog Cut-Out Results

LIGHT weight butchers cut out at a profit this week for the third consecutive period, but medium butchers slipped back into the loss column and the loss on the 260-@300-lb. butchers increased to 36c per cwt. from 18c last week. The cutting profit shown by the Chicago test of THE NATIONAL PROVISIONER for 180-@220-lb. butchers was only 7c per cwt. compared with 12c last week. Whereas the 220-@260-lb. butchers showed a profit of 5c per cwt. last week, they cut out at a 10c loss this week.

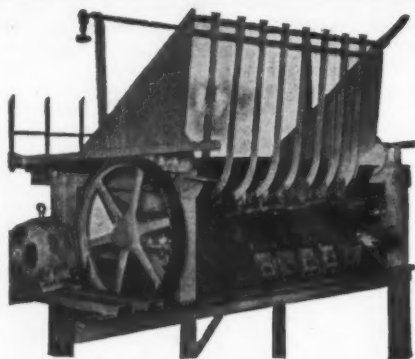
The cut-out situation backslid as a result of declines in product values coupled with slightly higher hog prices. In the case of light hogs, the reduction in product values was almost offset by lower hog prices, but the total live cost of the 220-@260-lb. and 260-@300-lb. butchers advanced while the value of their products was declining. There were no sharp reductions in green meat prices in carlot trading or the fresh pork market at Chicago this week, but the level was a little under last week.

Chicago hog prices were fairly steady during the first four days of the week, with the high top of \$7.15 on Wednesday and Thursday, and showed little change from the previous week. During the first four days of the week Chicago received 67,700 hogs compared with 64,787 a week ago and 59,275 in the same period a year ago.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.				220-260 lbs.			260-300 lbs.		
Regular hams	14.00	14.7	\$ 2.06	13.70	14.6	\$ 2.00	13.50	14.0	\$ 1.89
Picnics	5.60	11.3	.63	5.40	11.1	.60	5.10	10.5	.54
Boston butts	4.00	12.0	.48	4.00	11.8	.47	4.00	11.6	.46
Loins (blade in).....	9.80	15.9	1.56	9.60	14.9	1.43	9.10	14.1	1.28
Bellies, S. P.....	11.00	11.7	1.29	9.70	11.2	1.09	3.10	9.8	.30
Bellies, D. S.....				2.00	7.1	.14	9.90	6.9	.68
Fat backs	1.00	4.0	.04	3.00	4.2	.13	5.00	4.4	.22
Plates and jowls.....	2.50	5.0	.13	3.00	5.0	.15	3.30	5.0	.17
Raw leaf	2.10	5.6	.12	2.20	5.6	.12	2.10	5.6	.12
P. S. lard, rend, wt.....	12.40	6.0	.74	11.50	6.0	.69	10.20	6.0	.61
Spareribs	1.60	9.0	.14	1.60	8.9	.14	1.50	8.8	.13
Trimnings	3.00	6.5	.20	2.80	6.5	.18	2.70	6.5	.18
Feet, tails, neckbones.....	2.00		.08	2.00		.08	2.00		.08
Offal and misc.....			.30			.30			.30
TOTAL YIELD AND VALUE	69.00		\$ 7.77	70.50		\$ 7.52	71.50		\$ 6.96
Cost of hogs per cwt.....		\$ 7.03			\$ 7.04			\$ 6.82	
Condemnation loss04			.04			.04	
Handling & overhead.....		.63			.54			.46	
TOTAL COST PER CWT ALIVE		\$ 7.70			\$ 7.62			\$ 7.32	
TOTAL VALUE		7.77			7.52			6.96	
Loss per cwt.....					.10			.36	
Loss per hog.....					.24			1.01	
Profit per cwt.....		.07							
Profit per hog.....		.14							



"BABY BOSS" HOG DEHAIRER

This little machine has proven itself a Godsend to the small hog slaughterer. Not only is he able to turn out as well cleaned hogs as the biggest packer, but he is relieved of having to do this irksome work by hand.

The same principle of cleaning is built into the "BABY BOSS" Dehairer and makes its operation as effective as the largest size machine.

Be wise and use the "Boss" for

Best Of Satisfactory Service

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CURING TABLETS

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New, fast-dissolving tablets for curing meat . . . just another of STANGE'S exclusive products! No chance for error . . . you simply count. One tablet to every 50 pounds of meat. Write for samples.

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Western Branches: 923 E. 3rd St., Los Angeles, 1230 Sansome St., San Francisco. In Canada: J. H. Stafford Industries, Ltd., 24 Hayter St., Toronto, Ont.

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The *Original* Cheese product (made of partly skimmed milk) made exclusively for manufacturing meat loaves.

NO WASTE - WILL NOT SPOIL

Guaranteed not to melt when baking. Now being used with perfect satisfaction. Produces a loaf with unusual merchandising appeal. A trial order will make you a constant user.

Jack Hoffman Cheese Co.

Formerly Hoffman & Mason

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Stockinette Economy

Buy from CAHN and save is more than just a "catchy" statement. The economy of right size, perfect shape, low freight cost and fast, money-saving service actually invites your consideration. Write!

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FRANKFURTER NOTE

A few drops of Rolle Standard Strength Garlic Juice improves and emphasizes the appetizing full flavor of sausage and specialty products . . . snaps up an everyday product into the exclusive Quality Class. There is no obvious garlic taste in the finished frank, as the garlic seasoning acts only as a base to bring out the true meat flavor . . . an old Sausage Maker's Secret.

SEND COUPON FOR GENEROUS WORKING SAMPLES →

VEGETABLE JUICES INC.

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GRINDER PLATES AND KNIVES

C. D. Reversible Plates, O. K. Knives with changeable blades and C. D. TRIUMPH Knives with changeable blades are used throughout the meat packing and sausage manufacturing field. C. D. equipment lasts longer, works better; plates will not crack, break or chip at cutting edges. Write the "Old Timer," Chas. W. Dieckmann, for complete details and prices of C. D. and O. K. knives, plates, sausage linking gauges, stock feed worms, studs, etc.

THE SPECIALTY MFRS. SALES CO.

2021 Grace Street

Chicago, Illinois

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada.

From
Week ended Nov. 1,
Apr. 29, 1938 to
1939.

To	Week ended Apr. 29, 1939.	Week ended Apr. 30, 1938.	Nov. 1, Apr. 29, 1939.
United Kingdom	210	64	
Continent	5	274	
Total	5	274	

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
United Kingdom	3,288	461	100,998
Continent	29	17	4,643
West Indies	5	3	130
B. N. A. Colonies	2		61
Other Countries			6
Total	3,315	481	105,838

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom	1,053	1,068	80,796
Continent	177	17	4,666
Sth. and Ctl. America	326		6,034
West Indies	87	398	2,460
B. N. A. Colonies	2		76
Other Countries			167
Total	1,645	1,503	93,533

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	62	375	
Boston	15		
New Orleans		406	
W. St. Johns	2,405	831	
Halifax	833	30	
Total Week	3,315	1,645	
Previous Week	4,312	2,763	
2 weeks ago	4,864	3,854	
Cor. week 1938	5	481	1,503

SUMMARY NOV. 1, 1938 TO APRIL 29, 1939.

	1938-1939.	1937-1938.
Pork, M lbs.	45	26
Bacon and Hams, M lbs.	105,838	96,067
Lard, M lbs.	93,533	85,426

MEAT IMPORTS AT NEW YORK

Imports for week ended April 28:

Point of origin.	Commodity.	Amount, lbs.
Argentina—	Canned corned beef.....	323,872
	—Beef extract in tins.....	2,540
	—Roast beef in tins.....	9,000
Brazil—	Canned corned beef.....	214,200
	—Beef extract in tins.....	24,976
Canada—	Fresh chilled pork cuts.....	210
	—Fresh chilled calf livers.....	1,140
	—Fresh frozen ham.....	59,507
	—Fresh chilled veal livers.....	300
	—Fresh frozen beef livers.....	496
	—Fresh frozen beef cuts.....	22,849
	—Smoked sausage.....	215
	—Smoked bacon.....	5,019
	—Bacon.....	51
	—Smoked ham.....	10
	—Fresh pork shoulders.....	4,207
	—Fresh pork ham.....	9,575
	—Fresh pork tenderloins.....	540
	—Fresh pork bellies.....	1,912
	—Fresh pork sausage.....	50
Denmark—	Liverpaste in tins.....	750
	—Cooked ham in tins.....	154
France—	Liverpaste in tins.....	618
Germany—	Cooked ham in tins.....	12,120
	—Smoked ham.....	6,370
	—Smoked sausage.....	5,906
Holland—	Cooked ham in tins.....	2,245
	—Smoked bacon.....	763
Hungary—	Cooked ham in tins.....	214,087
	—Cooked picnics in tins.....	114,787
	—Tinned cooked pork loins.....	39,960
Latvia—	Cooked ham in tins.....	7,028
	—Cooked picnics in tins.....	6,225
Lithuania—	Cooked ham in tins.....	11,962
	—Cooked picnics in tins.....	6,188
New Zealand—	Fresh frozen beef cuts.....	59,559
Paraguay—	Canned corned beef.....	41,460
	—Beef extract in tins.....	1,102
Poland—	Smoked bacon.....	31,686
	—Smoked sausage.....	1,603
	—Cooked ham in tins.....	135,188
	—Cooked pork butts in tins.....	9,684
	—Cooked picnics in tins.....	41,671
	—Cooked pork loins in tins.....	19,584
Rumania—	Cooked ham in tins.....	139,741
	—Cooked pork loins in tins.....	30,240
	—Cooked picnics in tins.....	46,829
	—Smoked bacon.....	2,349
	—Tinned cooked pork butts.....	1,584
Sweden—	Smoked sausage.....	551
	—Canned cooked pork.....	238
Uruguay—	S. P. pork butts.....	9,766

CHICAGO PROVISION MARKETS

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

LARD FUTURES

SATURDAY, APRIL 29, 1939.

	Open.	High.	Low.	Close.
May	6.62½	6.67½	6.60	6.60
July	6.75	6.80	6.70	6.70
Sept.	6.85	6.92½	6.85	6.85ax
Oct.	6.90	6.95	6.87½	6.87½ax
Dec.	6.87½	6.87½	6.85	6.85ax

MONDAY, MAY 1, 1939.

	Open.	High.	Low.	Close.
May	6.60	6.70	6.60	6.70
July	6.77½	6.80	6.77½	6.77½ax
Sept.	6.87½	6.90	6.85	6.90ax
Oct.	6.90	6.95	6.90	6.92½ax
Dec.	6.87½	6.90	6.85	6.90ax

TUESDAY, MAY 2, 1939.

	Open.	High.	Low.	Close.
May	6.70	6.70	6.55	6.57½
July	6.77½	6.77½	6.62½	6.67½ax
Sept.	6.90	6.90	6.72½	6.77½b
Oct.	6.95	6.95	6.75	6.82½ax
Dec.	6.90	6.92½	6.72½	6.75b

WEDNESDAY, MAY 3, 1939.

	Open.	High.	Low.	Close.
May	6.52½	6.55	6.52½	6.55b
July	6.65	6.77½	6.62½	6.65ax
Sept.	6.77½	6.77½	6.72½	6.75
Oct.	6.75	6.75	6.77½b	6.77½b
Dec.	6.75	6.75	6.75	6.75

THURSDAY, MAY 4, 1939.

	Open.	High.	Low.	Close.
May	6.65	6.62½	6.55	6.62½b
July	6.65	6.72½	6.65	6.72½ax
Sept.	6.77½	6.85	6.77½	6.85ax
Oct.	6.87½	6.85	6.87½	6.87½ax
Dec.	6.77½	6.82½	6.77½	6.82½b

FRIDAY, MAY 5, 1939.

	Open.	High.	Low.	Close.
May	6.65	6.65	6.55	6.55ax
July	6.75	6.75	6.62½	6.62½
Sept.	6.85	6.85	6.72½	6.72½b
Oct.	6.87½	6.87½	6.80	6.80ax
Dec.	6.80	6.80	6.75	6.75ax

Key: ax, asked; b, bid; n, nominal; —, split.

MARCH MEAT CONSUMPTION

Federally inspected meats available for consumption in March, 1939:

	Total Consumption, lbs.	Per capita, lbs.
March, 1939	450,000,000	3.44
March, 1938	465,000,000	3.58
PORK (INC. LARD)		
March, 1939	551,000,000	4.21
March, 1938	494,000,000	3.57
LAMB AND MUTTON		
March, 1939	64,000,000	.49
March, 1938	61,000,000	.47
TOTAL		
March, 1939	1,065,000,000	8.14
March, 1938	989,000,000	7.62

LARD.

March, 1939	74,000,000	.56
March, 1938	57,000,000	.44

U. S. MEATS TO CANADA

	Mar. 1939,	Mar. 1938,
	lbs.	lbs.
Beef	2,519	1,581
Bacon and ham	6,758	2,919
Pork	986,917	183,237
Mutton and lamb	22,277	1,418
Canned meats	4,518	4,727
Lard	2,325	2,335
Lard compound	1,770	

CASH PRICES

Based on actual carlot trading Thursday, May 4, 1939.

REGULAR HAMS.

	Green.	*S.P.
8-10	16	17½
10-12	15½	16½
12-14	15½	16½
14-16	15½	15½
16-18 Range	15½	15½

BOILING HAMS.

	Green.	*S.P.
16-18	14½	15½
18-20	14½	15½
20-22	14½	15½
16-20 Range	14½	14½
16-22 Range	14½	14½

SKINNED HAMS.

	Green.	*S.P.
10-12	17	18
12-14	16½	17½
14-16	16½	16½
16-18	15½	16½
18-20	15	15½
20-22	14½	15½
22-24	14	15
24-26	13½	14½
26-30	12½	14
25/up, No. 2's inc.	12	14

PICNICS.

	Green.	*S.P.
4-6	11½	12½
6-8	11½	11½
8-10	11	11
10-12	9½	10½
12-14	9½	10½
8/up, No. 2's inc.	9½	10½

Short Shank ½c over.

BELLIES.

	(Square cut seedless)	*D.C.
	Green.	
6-8	13	14
8-10	12	13
10-12	11	12
12-14	10½	11½
14-16	10½	11½
16-18	10	11

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	8½n	8½n
16-18	8½n	8½n
18-20	8	8
20-25	7½	7½
25-30	7½	7½
30-35	7½	7½
35-40	7½	7½
40-50	6½	6½

D. S. FAT BACKS.

6-8	5
8-10	5½
10-12	5½
12-14	5½
14-16	5½
16-18	5½
18-20	5½
20-25	6½

OTHER D. S. MEATS.

Extra Short Clears	35-45	8n
Extra Short Ribs	35-45	8n
Regular Plates	6-8	7
Clear Plates	4-6	5
D. S. Jowl Butts	5½	6½
S. P. Jowls	5½	6½
Green Square Jowls	7½	7½
Green Rough Jowls	6	6

LARD.

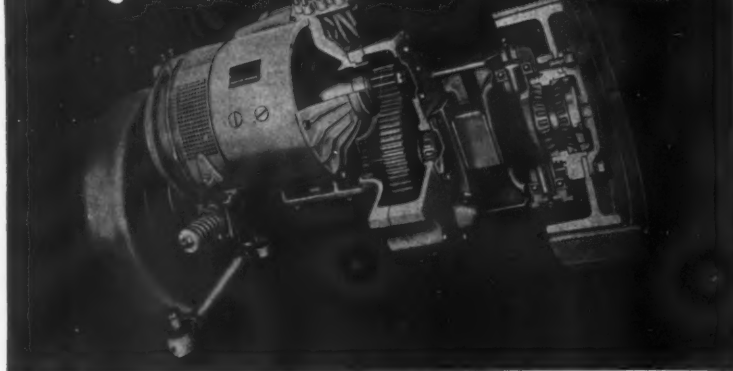
Prime Steam, cash	6.67½n
Prime Steam, loose	5.97½b
Neutral, in tierces	8.00n
Raw Leaf	6.00n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended April 29, 1939, were:

	Week Apr. 29.	Previous Week.	Same Time '38.
Cured Meats, lbs.	13,971,000	13,244,000	12,290,000
Fresh Meats, lbs.	47,086,000	41,061,000	40,579,000
Lard, lbs.	3,494,000	2,885,000	1,658,000

Power Plus



... ANOTHER YALE EFFICIENCY STORY

Power Plus—power with maximum operating efficiency resulting in lowest ton miles cost. Something that the Power Axle illustrated above definitely gives:

The heart of every Yale Electric Truck—this sturdy Power Axle is ready to go 24 hours a day. That's why, year in and year out, Yale trucks prove themselves faster—more powerful—more easily maneuverable in every classification of industry.

Thanks to the mechanical advances innovated by Yale, this drive unit offers EXTRA power. Made up of a balanced double reduction of drop forged chrome nickel steel gears that are heat treated and operate in a bath of oil—it provides years of trouble free service.

Power Plus is just one of the reasons that Yale Electric Trucks are first choice with the world's leading industries. There are many others.

Send for descriptive literature describing the complete Yale line.



High Lift Electric Platform Trucks. Capacities: Up to 60,000 lbs.

Center Control Tilting Fork Trucks. Capacities: Up to 25,000 lbs.

Crane Trucks. Capacities: Up to 10,000 lbs.

YALE MARKED IS YALE MADE



THE YALE & TOWNE MFG. CO.

PHILADELPHIA DIVISION, PHILADELPHIA, PA., U. S. A.
IN CANADA: ST. CATHARINES, ONT.

New Trade Literature

Automatic Control for Steam Generating Units (NL 619).—Twelve-page bulletin describing boiler control mechanisms based on jet-pipe principle, said to insure correct response to regulating cylinders through use of oil as actuating medium. Master regulator, load regulator, fuel-air ratio regulator and furnace pressure regulator are described, together with applications to different types of firing. Askania Regulator Co.

Polyphase Squirrel-Cage and Slip-Ring Motors (NL 643).—Comprehensive bulletin supplies complete information on construction, performance, recommended uses, etc., of company's seven types of squirrel-cage motors. Other sections cover totally-enclosed fan-cooled motors, explosion-proof motors, multi-speed motors and slip-ring motors. Numerous photographs, diagrams and exhaustive performance data are included in the bulletin. Wagner Electric Corp.

Coal and Ash Handling Equipment (NL 646).—Attractively printed booklet describes Rex line of coal and ash handling equipment, including silo storage systems, pivoted bucket elevators and conveyors, V-bucket conveyors, standard bucket conveyors, belt conveyors with idlers, scraper flight and drag chain conveyors, screw conveyors, weigh larries, and track hoppers and feeders. Booklet illustrated by large number of photographs and drawings of suggested applications of equipment. Chain Belt Co.

Combination Hog and Washer (NL 635).—New bulletin describes combination hog and washer, available in variety of sizes, all welded cooker with steam jacketed head and fertilizer dryer incorporating removable all welded steam jacketed head. Bulletin also lists examples of other packing plant and rendering plant machinery and equipment in the Hubco line. (Bulletin No. 11.) J. W. Hubbard Co.

Magnetic Motor Starter (NL 632).—Bulletin describes new full-voltage magnetic motor starter said to be compact, long-lived, simple, safe and protective. Isothermic overload relay protects motor; relay either manually or automatically reset without additional parts. Photographs and drawings illustrate construction details, installation procedure, etc. (Bulletin GEA-2964.) General Electric Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

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Please send, without obligation, publications listed below. (Give key number only):

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TALLOW AND GREASES

WEEKLY MARKET REVIEW

TALLOW.—The tallow market was moderately active and steady at New York during the past week. Prices were unchanged with 5½c, delivered, quoted for extra. Soapers appeared willing to take hold of supplies at that figure, but producers were not offering freely. Sales of two tanks were reported at 5½c, delivered, to a non-soaper. These sales did not establish the market, however.

There was little new in the tallow situation. Some believe that consumers would absorb large quantities at the current market level if the product were available, but they are unwilling to show their hand. May production is fairly well sold-up for the first part of the month, while reports indicate that production for the last half has not been fully placed.

At New York, special was quoted at 5c nominal; extra, 5½c, delivered, and edible, 5½c @ 5½c nominal.

Tallow futures were inactive but steady with May quoted at 5.30@5.45 and July at 5.40@5.60.

Foreign tallow offerings attracted no attention at New York.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, May-June shipment, was quoted at 17s 6d, while Australian good mixed was quoted at 16s 3d, or unchanged from a week ago.

Tallow market was firm and somewhat tight early in the week. Prime held at 5½c, Chicago, last weekend; very good special sold at 5¼c, Chicago. Edible tallow offered at 5½c. Couple tanks prime sold Tuesday at 5½c, delivered outside point from another outside point, May delivery. Prime was salable Wednesday at 5½c, Cincinnati, for June; bid of 5½c, Chicago, was reported with 5½c asked. Couple tanks edible sold at 5¼c, f.o.b. shipping point; prime offered Thursday at 5½c and special at 5¼c. Chicago quotations, loose basis, on Thursday were as follows:

Edible tallow	5½c @ 5½c
Fancy tallow	@ 5½c
Prime packers	5½c @ 5½c
Special tallow	5½c @ 5½c
No. 1 tallow	5 @ 5½c

STEARINE.—There was further trading at unchanged prices at New York during the past week. Oleo last traded and was quoted at 5½c.

The Chicago market was quiet and steady. Prime last sold at 5½c and 5½c was asked.

OLEO OIL.—Demand was quiet and the market about steady at New York. Extra was quoted at 7½c @ 8½c; prime, 7½c @ 8½c, and lower grades, 7½c @ 7½c.

Chicago market was quiet but steady; extra was unchanged at 7½c and prime in tierces was 7¼c.

LARD OIL.—The market was quiet

and unchanged at New York. No. 1 was quoted at 8¼c; No. 2, 8½c; extra, 9c; extra No. 1, 8½c; extra winter strained, 9¼c; prime burning, 9¼c and inedible, 9¼c.

(See page 45 for later markets.)

NEATSFOOT OIL.—Demand was slow but prices were steady at New York. Cold test was quoted at 15¼c; extra, 9½c; extra No. 1, 8½c; pure, 12c, and prime, 9¼c.

GREASES.—The grease market was moderately active and steady at New York. There was some business in yellow and house at 5½c, followed by sales at 5c, or unchanged to ½c higher.

Demand was fairly good with indications that consumers were interested at the 5c level; most producers were holding for ¼c more. Steadiness in tallow and lard and a fairly well sold-up situation in greases aided in maintaining values.

At New York, yellow and house was quoted at 5@5½c; choice white, 5¼c, and brown, 4¼c.

Greases were quiet with some grades a shade lower at Chicago. Couple tanks white grease sold Monday at 5½c, Chicago, May shipment. One tank white grease sold at 5½c, Chicago, on Tuesday and another reported at a shade under this figure. Sellers were offering white at 5½c with buyers bidding 5¼c. Chicago quotations on Thursday were:

Choice white grease	5½c @ 5½c
A-white grease	@ 5½c
B-white	@ 5½c
Yellow grease, 10-15 f.f.a.	@ 4½c
Yellow grease, 15-20 f.f.a.	@ 4½c
Brown grease	4½c @ 4½c

BY-PRODUCTS MARKETS

Chicago, May 4, 1939.

Market generally featureless with prices firm at last week's figures. Considerable sales activity reported in digester feed tankage and dry rendered tankage markets.

Blood.

This market quiet and a little under last week.

	Unit	Ammonia.
Unground	\$	@ 3.00

Digester Feed Tankage Materials.

Couple cars 11-12% tankage sold Thursday at \$3.55, Chicago. Other recent sales of unground feeding tankage, 9-10% and 8-9%, reported at \$4.25, Chicago.

Unground, 11 to 12% ammonia	\$3.50 @ 3.60 & 10c
Unground, 6 to 10%, choice quality	3.65 @ 3.85
Liquid stick	@ 2.50

Packinghouse Feeds.

Packinghouse feed market firm with

demand seasonal. Prices unchanged from last week's quotations.

	Carlots, Per ton.
Digester tankage meat meal, 60%.....	@ 55.00
Meat and bone scraps, 50%.....	@ 55.00
Blood-meal	@ 62.50
Special steam bone-meal.....	@ 50.00

Bone Meals (Fertilizer Grades).

Bone meal market remains well sold up with quotations unchanged.

	Per ton.
Steam, ground, 3 & 50.....	\$26.00 @ 28.00
Steam, ground, 2 & 26.....	26.00 @ 28.00

Fertilizer Materials.

Little change in quotations from last week. Some sales reported this week at \$3.35 on 10@11% tankage.

	Per ton.
High grd. tankage, ground	
10@11% am.	\$ 3.25 @ 3.35 & 10c
Bone tankage, ungrd., per ton..	@ 20.00
Hoof meal	@ 2.65

Dry Rendered Tankage.

Crackling market steady; cracklings salable at 87@90c, if offered, for high and low test, respectively. Some sales reported within range specified.

Hard pressed and expeller unground, per unit protein.....	\$.87 @ .90
Soft prod. pork, ac. grease and quality, ton	@ 55.00
Soft prod. beef, ac. grease & quality, ton	@ 45.00

Gelatine and Glue Stocks.

Gelatine and glue stock market very inactive with little selling reported.

	Per ton.
Calf trimmings	\$17.00 @ 18.00
Sinews, plizles	@ 17.00
Cattle jaws, skulls and knuckles.....	@ 25.00
Hide trimmings	12.00 @ 13.00
Pig skin scraps and trim, per lb., l.c.l.	3 @ 3½c

Horns, Bones and Hoofs.

This market quiet with last week's quotations still representative.

	Per ton.
Horns, according to grade.....	\$35.00 @ 60.00
Cattle hoofs, house run.....	30.00 @ 32.50
Junk bones	@ 17.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

Animal Hair.

Animal hair market firm with noticeable change in prices this week. Few sales reported.

Winter coll dried, per ton.....	\$27.50 @ 30.00
Summer coll dried, per ton.....	20.00 @ 22.50
Winter processed, black, lb.	6 @ 6½c
Winter processed, gray, lb.	5 @ 5½c
Cattle switches	1½ @ 2c

EASTERN FERTILIZER MARKETS

New York, May 3, 1939.

No recent sales of dried blood have been made here and the nominal quotation is about \$2.70 per unit of ammonia, f.o.b. New York, but stocks are beginning to accumulate. South American

has recently been selling at \$2.70@2.75 per unit of ammonia c.i.f. Atlantic and Gulf ports for May/June shipment.

Due to lack of offerings only a small amount of business has been done in tankage, either feeding or fertilizer, and prices remain the same. There has been excellent demand for steamed bone meal, 3 and 50 per cent, for spot delivery and resale lots have been sold from \$25.00 to \$26.00 per net ton f.o.b. Eastern points.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, May/June, 1939, inclusive.....	@28.00
Blood, dried, 16% per unit.....	@ 2.70
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory.....	3.00 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@47.50
May shipment.....	@47.00
Fish scrap, acidulated, 7% ammonia, 5% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, May/June, 1939, inclusive, ex-vessel Atlantic and Gulf ports.....	@27.00
in 100-lb. bags.....	@28.50
Tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.20 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	3.50 & 10c

Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@23.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	@25.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00

Dry Rendered Tankage.	
50% protein, unground.....	@82½c
60% protein, unground.....	@85c

OIL CHEMISTS' MEETING

Technical papers by several chemists representing the meat packing industry will be among those read at the spring convention of the American Oil Chemists' Society at New Orleans, La., on May 5 and 6. Papers include "Fatty Acid Derivatives in Synthetic Resins," by Dr. A. Wheeler Ralston, Armour and Company, Chicago; "Simplification of Continuous Extraction Method for Determination of Unsaponifiable Matter," by Russell H. Rogers, Swift & Company, Chicago; and "Determination of Air Content in Dry Shortenings," by C. A. Coffey and H. T. Spannuth, Wilson & Co., Chicago.

TALLOW FUTURE TRADING

MONDAY, MAY 1, 1939.		High.	Low.	Close.
May	5.30@5.45
July	5.40@5.60
September	5.45@5.65
October	5.45@5.65

TUESDAY, MAY 2, 1939.		High.	Low.	Close.
May	5.30@5.45
June	5.30@5.50
July	5.40@5.60
September	5.45@5.65
October	5.45@5.65

WEDNESDAY, MAY 3, 1939.		High.	Low.	Close.
May	5.30@5.45
June	5.30@5.50
July	5.40@5.60
September	5.45@5.65
October	5.45@5.65

THURSDAY, MAY 4, 1939.		High.	Low.	Close.
May	5.30@5.45
June	5.30@5.50
July	5.40@5.60
September	5.45@5.65
October	5.45@5.65

FRIDAY, MAY 5, 1939.		High.	Low.	Close.
May	5.30@5.50
July	5.40@5.60

MARGARINE MATERIALS USED

Products used in margarine manufacture during March, 1939, compared with March, 1938:

	Mar. 1939, lbs.	Mar. 1938, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassu oil	1,589,377	1,129,602
Coconut oil	4,702,759	9,532,894
Corn oil	51,431	4,150
Cottonseed oil	9,963,677	16,286,048
Derivative of glycerine	73,385	118,933
Lecithin	7,274	9,709
Milk	5,827,131	7,567,479
Neutral lard	108,015	147,764
Oil oil	3,307,170	1,324,603
Oleo stearine	270,334	262,904
Oleo stock	93,787	107,374
Palm kernel oil	171,522	1,236,740
Peanut oil	202,511	523,542
Rice oil	17,420
Salt	1,213,216	1,617,480
Soda (Benzoate of)	11,603	15,775
Soya bean oil	5,411,025	2,490,550
Vitamin concentrate	1,259	1,732
Total	30,706,121	42,402,589

	Mar. 1939, lbs.	Mar. 1938, lbs.
Ingredient schedule of colored oleomargarine:		
Babassu oil	7,103	15,065
Coconut oil	25,881	22,344
Color	137	189
Corn oil	98	3
Cottonseed oil	14,541	40,847
Derivative of glycerine	303	379
Lecithin	7	14
Milk	83,465	37,600
Neutral lard	5,638	1,236
Oil oil	15,431	28,443
Oleo stearine	1,100	532
Oleo stock	1,287	1,385
Palm kernel oil	1,123	1,263
Peanut oil	107	80
Salt	8,612	9,018
Soda (Benzoate of)	63	33
Soya bean oil	40,956	16,948
Stearine (Cottonseed oil)	60
Vitamin concentrate	3	2
Total	150,913	181,401

LABELS FOR SHORTENINGS

Manufacturers of certain types of shortenings will not be required to list on the labels all products entering into their manufacture when the federal food, drug and cosmetic act becomes effective on June 25, according to a recent ruling of Henry A. Wallace, Secretary of Agriculture. Effective date of the act may be postponed under legislation now before congress.

The ruling was in response to a petition by the Institute of Shortening Manufacturers asking that the manufacturers be exempted from the requirement that names of individual animal, vegetable and marine oils contained in the shortenings be declared on labels under the new law.

In his ruling, the Secretary pointed out that such shortenings fall into three classes, two of which contain products which have been subjected to hydrogenation, or chemical hardening. For these two classes, he declared, such designations as, "Made exclusively from hardened vegetable oils," or "Made exclusively from hardened mixtures of marine animal oils and vegetable oils" would be considered as meeting satisfactorily the branding requirements of the act.

Such exemption will not be granted, according to Secretary Wallace, in connection with the other class of shortenings, which contain animal fats or vegetable oils which have not had their identity altered by hydrogenation. For such shortenings, the specific names of the unaltered fats or vegetable oils must be declared on labels, the Secretary said. He also stated that if non-fat constituents are incorporated in the other two classes of shortenings, their declaration on labels may be necessary, although right was reserved to change this opinion.

WATCH YOUR KILLING FATS

It is important that killing fats should go directly to the rendering kettle. "PORK PACKING," The National Provisioner's pork plant book, explains why and gives many other important details of lard rendering.




LARD COOKER

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.

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MINNEAPOLIS, MINNESOTA, U. S. A.

VEGETABLE OILS

WEEKLY MARKET REVIEW

PPRICE movement of cottonseed oil futures was within narrow limits in moderately active trade at New York during the past week. The undertone was very steady. While speculative buying power was not aggressive, there was no important selling pressure, and modest new buying and covering readily absorbed hedge selling and scattered liquidation.

The volume of hedge selling was smaller, but was apparent from time to time. The most important developments of the week were the ready stoppage of the May tenders, and the tendency for longs in the July delivery to transfer their interest to the far-off positions. There were indications that further May tenders would have to be forthcoming. Close ring observers stated that it looked as though a modest short interest existed in the current month.

Commission houses and some professional operators were advising changing over of July longs to the later months. According to ring traders, there is a large long interest in the July oil delivery. Many believe that when liquidation does take place, the July will widen its discount under the distant positions. Consequently, some were advising changing over now at current small spreads.

Cash Trade Still Slow

There was some talk this week about a slight improvement in cash oil demand. However, the larger cash handlers reported that business continued on a hand-to-mouth basis, and that distributors and consumers still showed a tendency to work off stocks on hand.

Recent estimates on April distribution have been around 200,000 bbls. Some in the trade would not be surprised if April consumption exceeded expectations and totaled around 235,000 bbls. This would compare with 307,000 bbls. in March, and around 230,000 bbls. in April 1938.

Crude oil markets were quiet but steady. Some trading took place in the Southeast and Valley at 5½¢ and in Texas at 5½¢. Later, Southeast and Valley crude was called 5½¢@5½¢ and Texas 5½¢@5½¢. Dallas reported crude at 5½¢; cottonseed meal, \$29.00 per ton, and cottonseed at \$23.00 per ton.

Grain markets were strong and gave some steadiness to lard, but packers were free sellers on all bulges. Cottonseed oil appeared to be less affected by outside developments, but was sensitive to fluctuations in lard.

Cottonseed oil traders look for a narrow market pending some new developments. They are inclined to feel that packers will be more friendly towards higher lard values as the summer hog

run dwindles. As a result, there is some inclination to favor the constructive side of oil, especially on setbacks.

Crude soybean oil sold at 5¢ again this week, while soybeans in the Chicago market, reached a new season's high. May delivery sold at 91½¢ per bushel.

The week's weather in the cotton and corn belt was more favorable for new crop preparation and progress, but there were complaints of dryness in the Western cotton belt.

COCONUT OIL.—Although demand was lighter, the market was steady. At New York, bulk oil was quoted at 3½¢ and tanks 3½¢ nominal. Bulk oil was quoted at 3¢ on the Pacific Coast.

CORN OIL.—The market was dull and nominal owing to lack of offerings. The New York price was around 6½¢.

SOYBEAN OIL.—Sales were reported at 5¢ and 4½¢, Midwest, but this appeared to have cleaned up the offerings and the market was 5¢ asked. The higher price for soybeans justifies a higher price for oil, according to the mills.

PALM OIL.—Nigre new crop shipment was quoted at 3¢, New York; 12½ percent acid, 2½¢, and Sumatra, 2½¢ nominal.

PALM KERNEL OIL.—The market was inactive and nominally quoted 3.30 to 3.40¢, New York.

OLIVE OIL FOOTS.—Trade was slow and featureless at New York. Tanks were quoted at 6½¢.

PEANUT OIL.—While the last offerings were at 5½¢, there were some indications that supplies were available at 5½¢. Offerings were not large.

COTTONSEED OIL.—Valley crude

was quoted Wednesday at 5½¢ bid; Southeast, 5½¢ nominal; Texas, 5½¢@5½¢ nominal at common points, and Dallas, 85½¢ nominal.

Futures market transactions for the week at New York were as follows:

FRIDAY, APRIL 28, 1939.					
	Sales.	High.	Low.	Range.	Closing.
				Bid.	Asked.
May	5	672	666	671	673
June	671	nom
July	32	695	687	694	695
Aug.	694	nom
Sept.	66	708	697	708	trad
Oct.	15	709	700	709	709
Nov.	708	nom
Dec.	26	709	702	709	trad
SATURDAY, APRIL 29, 1939.					
May	2	672	669	671	672
June	671	nom
July	6	696	691	693	696
Aug.	693	nom
Sept.	43	710	707	709	trad
Oct.	21	709	707	709	709
Nov.	709	nom
Dec.	27	712	710	707	trad
MONDAY, MAY 1, 1939.					
May	7	678	666	678	trad
June	678	nom
July	6	692	692	692	trad
Aug.	692	nom
Sept.	22	710	701	705	trad
Oct.	10	710	702	703	trad
Nov.	703	nom
Dec.	29	711	704	702	704
TUESDAY, MAY 2, 1939.					
May	10	679	670	668	671
June	670	nom
July	23	694	682	682	683
Aug.	682	nom
Sept.	58	707	695	694	696
Oct.	16	700	695	695	697
Nov.	695	nom
Dec.	13	704	697	697	trad
WEDNESDAY, MAY 3, 1939.					
May	665	671
June	668	nom
July	80	681	678	681	682
Aug.	681	nom
Sept.	86	693	683	693	trad
Oct.	20	697	695	696	698
Nov.	696	nom
Dec.	48	697	694	697	699
THURSDAY, MAY 4, 1939.					
May	..	675	675	675	nom
July	..	680	683	683	bid
September	..	702	698	697	bid
October	..	702	700	699	bid
December	..	703	700	700	bid

(See page 45 for later markets.)

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 4, 1939.—Cotton oil futures were unchanged, but ½¢ lb. more is asked for crude, with extremely light offerings. Bleachable, steady. Soapstock and black grease are scarce, with good inquiries. Continued cold nights and insufficient rains in many sections in the West have been unfavorable for cotton planted. If acreage is reduced and imported oils continue light domestic oil should advance.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Texas, May 4, 1939.—Forty-three per cent cottonseed cake and meal, Dallas basis for interstate shipment, \$25.50. Basis prime cottonseed oil 5½¢@5½¢ bid, by location.

MARCH MARGARINE PRODUCTION

Margarine produced during March, 1939, with comparisons, as reported by manufacturers, shows a production of about 72 per cent of March, 1938.

	Mar. 1939, lbs.	Mar. 1938, lbs.
Production of uncolored margarine	29,279,377	40,799,998
Production of colored margarine	137,202	100,872
Total production	29,416,579	40,900,870
Uncolored margarine with drawn tax paid	28,999,585	39,621,927
Colored margarine with drawn tax paid	32,693	62,292

HULL OIL MARKETS

Hull, England, May 4, 1939.—Refined cotton oil, 19s. Egyptian crude was quoted at 16s 6d.

HIDES AND SKINS

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trading on a fair scale established the packer hide market at 10c basis Apr. native, butt branded and heavy Texas steers, with Colorados at 9½c, with prior dating take-off at ¼c less; the advances over last actual trading prices were irregular in a range of ¼@¾c. Heavy native cows moved up ¼c, while light native cows and branded cows advanced ½c; native bulls sold ¼c higher. Total reported sales were about 60,000 hides, with the probability that private bookings increased this total somewhat.

Hide futures worked upward with security markets, on the easing of the European tension, being presently 47@54 points over last Friday. Speculative interest on the part of traders established the advance in a partial way, with later sales at the full advance going to tanners, one packer moving a total of 40,000 hides.

The market appears fairly firm at the moment, with unfilled orders in the market at these levels for branded steers and branded cows, and a good interest in the slow moving heavy native cows at a shade under the price paid by traders.

Early sales on native steers included 3,000 Apr. take-off at 9½c and 3,000 Mar. at 9½c; 1,200 Feb.-Mar. went to tanners at 9½c, and 1,000 Apr. at 9½c; Association sold 800 Apr. at 9½c; later, one packer sold 12,000 native steers basis 10c for Apr. and ¼c less for prior take-off; 800 Apr. also sold in another direction at 10c. Extreme native steers are in light supply, with 10c last paid and quoted 10½c asked.

One packer sold 800 butt branded steers to traders at 10c for Apr. and 9½c for prior dating; later, one packer sold 5,000 to tanners same basis. One lot of 800 Colorados also sold early to traders at 9½c for Apr. and 9½c for prior take-off, with 7,000 sold to tanners later same basis. Heavy Texas steers moved at 10c for 1,000 Apr. take-off. Light Texas steers well sold up and quoted 9c nom. Extreme light Texas steers quotable at 9½c for Apr. There are further orders in the market for branded steers at these levels, with packers slow to offer Apr. hides, but willing to sell earlier native and butt branded steers.

Association sold 2,100 heavy native cows at 9½c for Apr. and 9c for Mar.; bids in market in a good way at 8½c for previous to Apr. and 9c asked. Association sold 1,000 Apr. light native cows at last week-end at 9½c, and 2,000 Apr.-May at mid-week at 10c; one packer sold 5,000 to tanners basis 10c for Apr. and 9½c for prior take-off. Association sold 1,000 Apr. branded cows early at 9½c; 1,000 Apr. sold to traders at 9½c, and one packer later

sold 10,000 to tanners at 9½c for Apr. and ¼c less for prior dating.

Association moved 800 Apr. native bulls at 7½c; branded quoted 6½c.

Shoe production in March reached a peak of 42,226,398 pairs, an increase of 19.1% over Feb. figure of 35,457,107, and 12.5% over Mar. 1938 total of 37,542,928. Production slowed in April.

LATER: One packer sold 3,300 Apr. light native cows at 10c, steady; another sold 1,000 Apr. heavy native cows at 9½c, another ¼c advance.

OUTSIDE SMALL P A C K E R HIDES.—Outside small packer all-weight natives are firmly held at 9@9½c, selected, Chgo. freight basis, depending upon average weight and dating. Some fairly light average Mar.-Apr. hides were reported moving at 8½c, with brands ½c less. Buyers are conservative in their attitude toward the market, while offerings are not pressing. In a general way, the market is quoted nominally 8½@9½c, according to average and dating.

PACIFIC COAST.—Last reported trading at 7½c flat for Mar. steers and cows is no longer a market criterion and trading is awaited to establish values; quoted around 8@8½c, flat.

FOREIGN WET SALTED HIDES.—The South American market advanced a half-cent so far this week, despite the less desirable seasonal quality of hides now being produced. Early this week 6,000 Anglo and 4,500 Smithfield steers sold to the States at 65 pesos, equal to 10½¢, c.i.f. New York, as against 64 pesos or 10c paid last week. Around mid-week, 5,000 LaPlatas were reported at 68 pesos or 10½¢; 5,000 Rio Grande heavy average steers were also reported at 37.50, equal to about 10½¢.

COUNTRY HIDES.—Country hides are firmly held and trading very light. There is a demand for good country extremes but holders are not anxious to move the light end around present levels and carry the heavy hides indefinitely. Untrimmed all-weights are firmly held at 7½@8c, selected, del'd Chgo., with offerings light. Heavy steers and cows still sluggish and offered at 6½@6¾c, flat. Trimmed buff weights quoted 8@8½c nom. Buyers report difficulty in locating offerings of trimmed extremes and 10½c is usually asked; some quote 10@10½c nom. Bulls quoted 5¼@5½c nom. Glue hides are still in demand, with 6c last paid and none offered. All-weight branded hides are also wanted and quoted 7@7½c flat.

CALFSKINS.—Packers moved a good part of their Apr. calfskins previous week, with last sales at 18c for northern heavies 9½/15 lb., and 18½c for picked points such as Cleveland and Harrisburg; a few River point heavies

were reported at 17c, and lights under 9½ lb. sold at 16½c. Market firm.

A car of Chicago city 8/10 lb. calf sold this week at 13½c, or ½c advance, and this figure is bid with no offerings apparent. A car 10/15 lb. was reported to have sold at 15½c, and another car at 15½c; this figure was available for more, and one collector reported 15½c bid with 16c asked, but this bid did not appear to be available in other directions. Outside cities, 8/15 lb., quoted around 14½c nom.; straight countries 10@10½c flat. Bids of \$1.00 reported for city light calf and deacons.

KIPSKINS.—Packers sold Apr. kipskins late this week at 1½c advance. One packer sold 5,600 Apr. production, basis 14c for northern natives, 13c for northern over-weights, southern ½c less, and branded kips 11½c; another sold 1,700 northern natives at 14c, 1,000 northern over-weights at 13c and 250 brands 11½c; third packer sold 8,100 Apr. kips same basis; fourth packer sold 2,300 northern natives at 14c and booked balance of Apr. production.

Production is very light on city kipskins and no offerings in this market. The previously quoted figure of 11c nom. is out of line with the packer market and city kips are quoted nominally around 12c pending trading to establish the market. Outside cities purely nominal around 12c, with straight countries around 10c flat.

Some action expected shortly on packer Apr. regular slunks, which have been offered at steady price of 80c.

HORSEHIDES.—Trading none too active on horsehides but offerings firmly priced. Good city regderers, with manes and tails, held at \$3.30@3.40, selected, f.o.b. shipping points, some talking 5@10c higher; ordinary trimmed renderers priced \$3.00@3.25, del'd Chgo.; mixed city and county lots held at \$2.70@2.90.

SHEEPSKINS.—Dry pelts quoted 12@12½c per lb., del'd Chgo. Packer shearlings are quoted steady at 70@75c for No. 1's, 40@42½c for No. 2's and 17½@20c for No. 3's or clips; last sales of one house were at top of ranges, with top asked by another house and bids of 65c, 35c and 15c declined. Production is still light as compared with previous years, accredited in good part to the poor condition of lambs, which will necessitate greater than normal feeding operations and spread the production of shearlings over a longer period. Dealers report buying outside small packer shearlings running practically all No. 3's of varying quality at 12½@15c flat. Pickled skins quoted \$3.25 per doz. paid for late Apr. and early May skins; production of winter skins well over but not sufficient California spring lambs have accumulated to make offerings, although sellers have ideas around \$4.00 or better. Packer wool pelts quoted \$1.80 per cwt. live

New York

PACKER HIDES.—There was further trading in Apr. native steers this week at ¼c advance or 10c basis. Ex-

cept for a car each of Apr. native steers and Colorados, the market is fairly well sold up to May 1st, with Apr. butt branded quoted nominally at 10c and Colorados at 9½c.

CALFSKINS.—There were sales totalling around 50,000 collectors' calfskins this week at prices about steady with the nominal figures of previous week; 4-5's sold at 90c and also 95c; 5-7's moved at \$1.15, and 7-9's at \$1.60; 9-12's nominal around \$2.50, and 12/17 veal kips \$2.75@2.80 nom. Packer 4-5's quoted around \$1.05@1.10 nom., with 5-7's \$1.35@1.40 nom.; 5,000 packer 7-9's sold at \$1.95, steady; the 9-12's last sold at \$2.70, and 12/17 veal kips at \$3.00.

NEW YORK HIDE FUTURES

Saturday, Apr. 29, 1939.—New: June 9.94@9.98; Sept. 10.30@10.33; Dec. 10.68; Mar. 11.00 n; 40 lots; 4@8 higher. Old: June 9.04 n; Sept. 9.29 n; no sales; 4 higher.

Monday, May 1, 1939.—New: June 10.04@10.06; Sept. 10.40; Dec. 10.75@10.79; Mar. 11.07 n; 84 lots.

Old: June 9.14 n; Sept. 9.39 n; no sales; 10 higher.

Tuesday, May 2, 1939.—New: June 10.44@10.45; Sept. 10.76@10.85; Dec. 11.17; Mar. 11.49 n; 321 lots.

Old: June 9.55 n; Sept. 9.80 n; no sales; 41 higher.

Wednesday, May 3, 1939.—New: June 10.46; Sept. 10.85@10.92; Dec. 11.20; Mar. 11.52 n; 327 lots; 2@9 higher.

Old: June 9.60 n; Sept. 9.85 n; no sales; 5 higher.

Thursday, May 4, 1939.—New: June 10.40@10.45; Sept. 10.77@10.83; Dec. 11.14 n; Mar. 11.46 n; 272 lots.

Friday, May 5, 1939.—New: June 10.41@10.45; Sept. 10.80@10.82; Dec. 11.15 b; Mar. 11.47 n; 105 lots.

Old: June 9.51 n; Sept. 9.76 n; no sales; closing 1 higher.

LIVERPOOL PROVISION STOCKS

May 1 stocks at Liverpool:

	May 1, 1939.	April 1, 1939.	May 1, 1938.
Bacon, lbs.	138,880	147,728	241,360
Ham, lbs.	398,066	289,184	171,472
Shoulders, lbs.	26,108	22,648	14,448
Butter, cwt.*	6,032	4,119	18,551
Cheese, cwt.*	23,232	15,607	13,744
Lard, steam (U. S.) tons.	17	87	33
Lard, steam (Canada) tons.			
Lard, steam (Argentina) tons.		38	163
Lard, refined (U. S.) tons.	927	1,230	1,259
Lard, refined (Canada) tons.			
Lard, refined (Can. & So. Amer.) tons.	60	48	112
	38	41	13

* (Ton of 2,240 lbs.; cwt., 112 lbs.)

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to May 5, 1939: To the United Kingdom, 14,311 quarters; to the Continent 23,247. Two weeks ago to the United Kingdom 158,321 quarters; to the Continent, 12,626.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were quiet and barely steady the latter part of the week with commission houses buyers on setbacks and packers buying on bulges. Cash trade was moderate and hog run liberal.

Cottonseed Oil

Cottonseed oil was about steady in quieter trade with selling pressure mostly hedging and commission houses scattered buyers. Southeast crude sold at 5½c lb.; Valley quoted at 5½c lb.; Texas, 5½c n. Dryness continues in Western Cotton Belt.

Quotations on bleachable cottonseed oil at close of market on Friday were: May 6.66@6.70; July 6.79; Sept. 6.93@6.94; Oct. 6.94@6.97; Dec. 6.96; sales 55 lots. Closing steady.

Tallow

New York extra tallow, 5½c lb.

Stearine

Stearine, 5½c lb.

Friday's Lard Markets

New York, May 5, 1939.—Prices are for export. Lard, prime western, 7.10@7.20c; middle western, 7.00@7.10c; city, 6½c; refined continent, 7¼@7½c; South American, 7¼@7½c, Brazil kegs, 7¼@7½c; shortening, 8½c carlots.

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of May 1:

	April 30, 1939.	Mar. 31, 1939.	Apr. 30, 1938.
Pork, bbls.	12,647	14,154	26,683
P. S. lard, made since Jan. 1, '39, lbs.	36,903,444	32,722,771	
P. S. lard, made Oct. 1, '38 to Jan. 1, '39, lbs.	10,481,978	11,499,603	50,506,990
P. S. lard*, lbs.	19,241,244	22,101,244	
Other kinds of lard.	4,948,376	4,397,216	4,636,709
D. S. cl. bellies*	7,154,621	6,276,696	7,594,592
D. S. rib bellies*	494,200	479,600	1,101,003
Ex. Sh. Cl. sides,* lbs.			1,800
D. S. Sh. fat backs, lbs.			
D. S. shdres, lbs.	2,780,067	3,227,823	4,129,865
S. P. hams, lbs.	5,434,198	5,205,641	8,143,604
S. P. skinned hams, lbs.	22,820,406	19,851,006	23,388,681
S. P. bellies, lbs.	29,648,494	20,070,185	15,060,294
S. P. picnic, S. P. Boston shdres, lbs.	5,404,387	6,432,238	6,760,185
Other cuts of meats, lbs.	8,325,467	8,788,212	10,181,323
Total cut meats, lbs.	73,062,740	70,332,401	79,454,645

* Made since Oct. 1, 1938.

* Made previous to Oct. 1, 1938.

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended May 4 were 168,825 lbs. lard and 59,940 lbs. bacon.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 5, 1939:

	Week ended May 5.	Prev. week.	Cor. week, 1938.
Hvy. nat.	@10	@ 9½	@ 9½
Hvy. Tex.	@10	@ 9½a	@ 9½
Hvy. butt brnd'd	@10	@ 9½a	@ 9½
Hvy. Col.	@ 9½	9 @ 9½	@ 9
Ex-light Tex.	@ 9½	9 @ 9½	8¼ @ 8¼
Brnd'd cows.	@ 9½	9 @ 9½	8¼ @ 8¼
Hvy. nat.	@ 9½	9 @ 9½	@ 8½
lt. nat. cows.	@ 7½	@ 7½	@ 7½
Nat. bulls	@ 6½	@ 6	@ 6½
Brnd'd bulls	@ 18	16¼ @ 18	@ 15½
Calfskins	@ 14	@ 12½	@ 12½
Kips, nat.	@ 11½	@ 11½	@ 11½
Kips, or-wt.	@ 11½	@ 11½	@ 11½
Kips, brnd'd	@ 11½	@ 10	9½ @ 10
Slunks, reg.	@ 80ax	@ 80n	60 @ 80n
Slunks, hris.	@ 35	@ 35	25 @ 30n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	8½ @ 9½	8¼ @ 9	7½ @ 8½
Branded	8½ @ 9½	8 @ 8½	7½ @ 7½
Nat. bulls	@ 6	@ 6	@ 6½
Brnd'd bulls	@ 5	@ 5	@ 6
Calfskins	13½ @ 15½	13 @ 15	12½ @ 13½
Kips	11½ @ 12a	@ 11n	10 @ 10a
Slunks, reg.	70 @ 75a	70 @ 75a	55 @ 70n
Slunks, hris.	@ 30n	@ 30n	20 @ 25n

COUNTRY HIDES.

Hvy. steers	6½ @ 8½ax	6 @ 8½	7 @ 7½
Hvy. cows	6½ @ 8½ax	6 @ 8½	7 @ 7½
Butts	8 @ 8½n	7½ @ 8	7½ @ 7½
Extremes	10 @ 10½n	9½ @ 10	10 @ 10a
Bulls	5½ @ 5½	5 @ 5½	5½ @ 6
Calfskins	10 @ 10½	@ 10n	10 @ 10a
Kipskins	@ 10n	9 @ 9½	8 @ 8½
Horsehides	2.70@3.40	2.50@3.40	2.00@2.70

SHEEPSKINS.

Pkr. shearings	70 @ 75	@ 75	50 @ 55
Dry pelts	12 @ 12½	12 @ 12½	10½ @ 11

CHICAGO HIDE FUTURES

Saturday, Apr. 29, 1939.—Close: June 9.80 n; Sept. 10.30 n; no sales; unchanged.

Monday, May 1, 1939.—Close: June 9.80 n; Sept. 10.30 n; no sales; unchanged.

Tuesday, May 2, 1939.—Close: June 10.30 b; Sept. 10.70 b; no sales; 40@50 higher.

Wednesday, May 3, 1939.—Close: June 10.40 b; Sept. 10.80 b; 1 lot; 10 higher.

Thursday, May 4, 1939.—Close: June 10.40 n; Sept. 10.80 n; no sales; unchanged.

Friday, May 5, 1939.—Close: June 10.40 n; Sept. 10.80 n; no sales; closing unchanged.

BRITISH PROVISION MARKETS

Liverpool, May 4, 1939.—General provision market quiet; poor demand for hams and fair demand for lard.

Friday prices were: Hams, American cut, 90s; Canadian hams (A.C.), 98s; bellies, English, 67s; Wiltshires, 67s; Cumberlands, 69s; Canadian Wiltshires, 73s; lard 37s 6d.

LIVE STOCK MARKETS

WEEKLY REVIEW

PACKERS' LIVESTOCK COSTS ARE HIGHER

PACKERS operating under federal inspection paid \$11,000,000 more for livestock processed during March, 1939, than in March a year ago and \$19,000,000 more than the 5-year-average for March. For this expenditure they procured more hogs and lambs but fewer cattle and calves. Total volume of meat and lard produced during March this year was larger than in either of the comparative periods.

Federally inspected packers paid out \$392,000,000 for livestock during the first three months of 1939. A year ago they paid \$377,000,000 and the 5-year-average for the quarter was \$346,000,000. The amount spent in the first quarter of this year bought 2,188,000 cattle, 1,278,000 calves, 10,163,000 hogs and 4,290,000 sheep and lambs.

In the first quarter of 1938 purchases totaled 2,355,000 cattle, 1,324,000 calves, 9,644,000 hogs and 4,403,000 sheep and lambs. The 5-year-average purchases in the first quarter were 2,329,000 cattle, 1,393,000 calves, 9,376,000 hogs and 4,124,000 sheep and lambs.

Fewer Cattle and Sheep

Thus cattle purchased by inspected packers in the first quarter of 1939 amounted to 92.9 per cent of those purchased in the like period of 1938; calves, 96.5 per cent; hogs, 105.4 per cent and sheep and lambs, 97.4 per cent.

Totals for different classes of livestock processed in federally inspected plants during the first quarter of 1939 compared with the like period of 1938:

Livestock Processed.		
	3 mos., 1939.	3 mos., 1938.
Cattle	2,188,000	2,355,000
Calves	1,278,000	1,324,000
Hogs	10,163,000	9,644,000
Sheep and lambs.....	4,290,000	4,403,000

Cost of each class of livestock during the first quarter of 1939 and 1938 was:

Livestock Cost.		
	3 mos., 1939.	3 mos., 1938.
Cattle	\$163,000,000	\$143,000,000
Calves	20,000,000	18,000,000
Hogs	176,000,000	184,000,000
Sheep and lambs.....	34,000,000	31,000,000
Total	\$392,000,000	\$377,000,000

The above statistics show that packers paid \$20,000,000 more for cattle in the first quarter of this year than last, but obtained 167,000 fewer cattle; they paid \$2,000,000 more for 46,000 fewer calves; they spent \$8,000,000 less for 519,000 more hogs and \$3,000,000 more for 113,000 fewer sheep and lambs.

RECORD TRUCK RECEIPTS

Truck receipts of livestock at the 67 principal markets during March, 1939, reached an all-time high, due primarily to the increase in truck-in hogs. These receipts totaled 693,000 cattle, 310,000 calves, 1,527,000 hogs and 382,000 sheep. These were 66.5 per cent of total cattle receipts, 61.8 per cent of calves, 69.2 per cent of hogs and 21.6 per cent of sheep, or a total of 55 per cent of all livestock sent to these yards.

HOG KILL INCREASES

Hogs processed under federal inspection at eight large packing centers during the four weeks ended April 28 totaled 1,148,259 head. This compares with 893,239 head processed in the four weeks ended April 29, 1938. The April kill will apparently be the largest for the month in five years. During the first 17 weeks of 1939 hog slaughter under federal inspection at these eight centers totaled 5,198,657 head, which was 345,731 head more than in 1938, and 40,383 more than in 1937.

HEAVIER HOGS COST LESS

Hogs received at the principal markets of the country during April weighed more and cost less per hundredweight than in April, 1938. Average weight at seven points was reported as follows:

	April, 1939. lbs.	April, 1938. lbs.
Chicago	258	253
Kansas City	236	227
Omaha	268	262
National Stock Yards.....	224	217
St. Paul	243	241
St. Joseph	238	229
Wichita	216	219

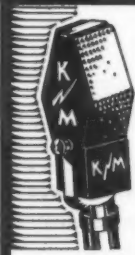
Wichita was the only point at which the average weight of hogs was lighter during April this year than in April a year ago.

Average cost of hogs at five points during April this year and for April, 1938, was:

	April, 1939. lbs.	April, 1938. lbs.
Chicago	\$6.92	\$8.28
Kansas City	6.67	8.07
Omaha	6.48	7.73
E. St. Louis.....	6.92	8.27
St. Paul	6.60	7.98

MORE WESTERN FED CATTLE

A new 1939 top on steers was established at the Los Angeles Union Stock yards late in April when a string of New Mexico steers averaging 1122 lbs. sold at \$10.50 per cwt. The steers were fed by the New Mexico college of agriculture which has been "regularly producing market toppers," according to J. A. McNaughton of the Los Angeles yards. Work being done by Western universities and experiment stations in developing the most efficient methods of feeding under Western conditions is resulting in production of more pen-fed cattle in that area, and in a larger and more stable supply of well-finished beef, Mr. McNaughton stated.



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., May 4, 1939.—At 20 concentration points and 10 packing plants in Iowa and Minnesota, hog prices strengthened about 5c on the average during the first four days this week, despite substantially heavier receipts. Packing sows, however, closed steady to 10c lower, as compared with last Saturday. Trading was fairly active as a reflection of rather broad demand.

On Thursday's session good and choice, 180-220-lb. butchers were generally \$6.50@6.85, mostly \$6.50@6.70 at yards and \$6.65@6.80 at plants; 220-250-lb., \$6.35@6.75, largely \$6.50@6.70 at plants; 250-270-lb., \$6.25@6.65, bulk at plants \$6.35@6.60; 270-290-lb., \$6.10@6.50, largely \$6.15@6.45; 290-350-lb., \$5.80@6.35, mostly \$5.90@6.25; better grade 160-180-lb., \$6.30@6.75, mediums discounted unevenly; good packing sows 350-lb. down, \$5.50@5.85, few \$5.90; 350-425-lb., \$5.40@5.70; 425-550-lb., \$5.25@5.60.

Receipts for week ended May 4:

	This week.	Last week.
Friday, April 28.....	22,500	25,200
Saturday, April 29.....	23,000	14,700
Monday, May 1.....	45,000	27,800
Tuesday, May 2.....	22,900	19,800
Wednesday, May 3.....	23,600	20,900
Thursday, May 4.....	23,000	22,600

APRIL LIVESTOCK MARKET

Light receipts of cattle and calves, a sharp break in the price of hogs and heavy receipts and higher prices for sheep featured the April livestock market at Chicago. Cattle receipts were the smallest for the month in 56 years, calf receipts were smallest since 1901 with one exception, but the supply of sheep and lambs was largest for the month since 1933. The decline in the price of hogs was one of the sharpest for the month in many years.

Average weight of cattle at 1001 lbs. was the heaviest of any month so far this year and compared with 947 lbs. in April, a year ago, 922 lbs. in 1937 and 984 lbs. in April, 1936. Average weight of hogs at 252 lbs. was 1 lb. under March and compared with 251 lbs. in April a year ago, 236 lbs. two years ago, and 250 lbs. in April, 1936.

Steers weighing 1500 lbs. and up averaged highest for the month at \$12.50; kinds weighing 1050 lbs. down showed the lowest average price for the month at \$9.65. Fair cows and heifers averaged \$8.30; canners and cutters, \$5.10; bulls, \$7.00, with bologna bulls, \$6.95; and calves, \$9.25. Canners and cutters ranged in price from \$4.00 to \$5.85 with bulk of sales at \$4.60 to \$5.65.

In the hog market, mixed droves averaged \$6.90; heavy hogs averaged \$6.75; lights, \$7.20; pigs, \$6.00 and all grades, \$6.95. Average price of native and western lambs was \$10.00 with fed Colorados at \$10.05; California spring lambs, \$10.40, and native spring lambs brought an average price of \$12.50.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, May 4, 1939, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (soft & oily not quoted). CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL.

BARROWS AND GILTS:									
Good-choice:									
140-180 lbs.	6.50@	7.00	6.50@	6.90	6.35@	6.60	6.40@	6.75	6.75@ 6.85
180-220 lbs.	6.80@	7.10	6.80@	7.00	6.50@	6.70	6.50@	6.75	6.70@ 6.75
220-250 lbs.	6.90@	7.15	6.90@	7.00	6.60@	6.75	6.60@	6.80	6.70@ 6.75
250-290 lbs.	6.90@	7.15	6.90@	7.00	6.60@	6.75	6.65@	6.80	6.70@ 6.75
290-350 lbs.	6.95@	7.15	6.85@	7.00	6.50@	6.70	6.65@	6.80	6.50@ 6.75
350-425 lbs.	6.70@	7.10	6.60@	6.85	6.20@	6.60	6.25@	6.75	6.00@ 6.65
425-550 lbs.	6.35@	6.80	6.35@	6.70	5.90@	6.30	6.10@	6.40	5.70@ 6.10
Medium:									
140-180 lbs.	6.15@	6.80	6.35@	6.70	6.45@ 6.60
180-220 lbs.	6.40@	6.90	6.50@	6.85	6.45@ 6.60
220-250 lbs.	6.50@	6.90	6.50@	6.85	6.35@	6.60	6.40@ 6.50
PACKING SOWS:									
Good:									
275-350 lbs.	5.90@	6.25	6.00@	6.15	5.65@	5.75	5.65@	5.85	5.60@ 5.65
350-425 lbs.	5.70@	6.00	5.75@	6.10	5.40@	5.75	5.60@	5.75	5.60@ 5.65
425-550 lbs.	5.25@	5.80	5.50@	5.85	5.35@	5.65	5.50@	5.65	5.50@ 5.60
Medium:									
275-550 lbs.	5.00@	5.75	5.35@	5.85	5.25@	5.60	5.25@	5.65	5.50 only
PIGS (Slaughter):									
Good-choice, 100-140 lbs.									
Medium, 140-140 lbs.	6.25@	6.75	6.35@	6.60	7.00@ 7.75
.....	5.75@	6.50	6.00@	6.40
Slaughter Cattle, Vealers and Calves:									
STEERS, choice:									
750-900 lbs.	11.00@	12.50	10.00@	11.00	10.00@	11.50	10.00@	11.25	10.00@ 11.50
900-1100 lbs.	11.25@	12.75	10.00@	11.25	10.50@	12.00	10.00@	11.50	10.50@ 11.50
1100-1300 lbs.	11.25@	13.25	10.25@	11.50	10.50@	12.00	10.25@	11.50	10.25@ 11.50
1300-1500 lbs.	11.50@	13.25	10.50@	12.00	10.50@	12.00	10.25@	11.50	10.25@ 11.50
STEERS, good:									
750-900 lbs.	9.50@	11.25	9.00@	10.00	9.00@	10.50	9.00@	10.00	9.00@ 10.25
900-1100 lbs.	9.50@	11.25	9.00@	10.25	9.00@	10.50	9.25@	10.00	8.75@ 10.25
1100-1300 lbs.	9.50@	11.25	9.25@	10.50	9.00@	10.50	9.00@	10.25	8.75@ 10.25
1300-1500 lbs.	9.50@	11.50	9.50@	10.50	9.00@	10.50	9.25@	10.25	8.75@ 10.25
STEERS, medium:									
750-1100 lbs.	8.50@	9.50	8.00@	9.25	8.00@	9.00	8.25@	9.25	8.00@ 9.00
1100-1300 lbs.	8.50@	9.50	8.25@	9.25	8.00@	9.00	8.25@	9.25	8.00@ 8.75
STEERS, common (plain):									
750-1100 lbs.	7.50@	8.50	7.50@	8.25	7.00@	8.00	7.25@	8.25	7.00@ 8.00
STEERS AND HEIFERS:									
Choice, 550-750 lbs.									
Good, 550-750 lbs.	10.00@	12.00	9.75@	10.50	9.50@	10.50	9.50@	10.50	9.50@ 11.00
.....	9.00@	10.00	9.00@	9.75	8.25@	9.50	8.25@	9.50	8.50@ 10.00
HEIFERS:									
Choice, 750-900 lbs.									
Good, 750-900 lbs.	10.00@	11.00	9.75@	10.50	9.50@	10.50	9.25@	10.25	9.50@ 10.50
.....	9.25@	10.00	9.00@	9.75	8.25@	9.50	8.25@	9.25	8.50@ 9.50
Medium, 550-900 lbs.	8.25@	9.25	8.00@	9.00	7.25@	8.25	7.50@	8.25	7.50@ 8.50
Common (plain), 550-900 lbs.	7.00@	8.25	7.00@	8.00	6.50@	7.25	6.50@	7.50	6.50@ 7.50
COWS, all weights:									
Choice									
Good	8.00@	8.50
Medium	6.75@	7.25	6.75@	7.50	6.30@	7.00	6.25@	6.75	6.50@ 7.00
Common (plain)	6.25@	6.75	6.25@	6.75	6.00@	6.50	6.00@	6.25	6.00@ 6.50
Low cutter and cutter	4.75@	6.25	4.75@	6.25	4.50@	6.00	4.25@	5.85	4.25@ 6.00
BULLS (Ylgs. excl.), all weights:									
Good									
Medium	7.25@	7.75	7.25@	7.75	6.75@	7.25	7.00@	7.50	7.00@ 7.50
Cutter and common (plain)	7.00@	7.40	6.50@	7.25	6.25@	6.85	6.25@	7.00	6.50@ 7.00
.....	6.50@	7.00	6.00@	6.50	5.75@	6.25	5.50@	6.25	5.50@ 6.25
VEALERS, all weights:									
Choice									
Good	9.25@	10.00	9.75	9.00@	10.00	9.00@	10.00	8.50@ 10.00
Medium	8.25@	9.25	8.50@	9.75	8.00@	9.00	8.00@	9.00	7.50@ 9.00
Cull and common (plain)	7.00@	8.25	7.25@	8.50	7.00@	8.00	7.00@	8.00	6.50@ 8.00
.....	6.00@	7.00	5.00@	7.25	6.00@	7.00	5.50@	7.00	4.00@ 6.50
CALVES, 250-400 lbs.:									
Choice									
Good	7.50@	8.50	8.25@	9.50	8.00@	9.00	8.50@	9.50	8.00@ 9.00
Medium	6.50@	7.50	7.25@	8.25	7.00@	8.00	7.50@	8.50	7.00@ 8.00
Common (plain)	5.50@	6.50	6.25@	7.25	6.00@	7.00	6.50@	7.50	6.50@ 7.50
.....	5.00@	5.50	5.00@	6.25	5.50@	6.00	5.50@	6.50	5.00@ 6.50
*Slaughter Lambs and Sheep:									
SPRING LAMBS:									
Choice (closely sorted).....									
**Good & choice.....	10.50@	11.00	10.65@	10.75	11.00@	11.25
**Medium & good.....	9.10@	10.35	8.75@	9.75	9.00@	10.00
Common (plain).....
LAMBS:									
Choice (closely sorted).....									
**Good & choice.....	10.10@	10.65	10.15@	10.25
**Medium & choice.....	8.90@	9.85	8.60@	9.60	8.50@	9.50	8.75@ 9.75
Common (plain).....	8.00@	8.75	8.00@	8.50	7.25@	8.25	7.50@ 8.50
LAMBS (Shorn):									
Choice (closely sorted).....									
**Good & choice.....	9.45@	9.50	9.25@	9.40	9.10@	9.15	9.00@	9.15
**Medium.....	8.85@	9.35	8.50@	9.10	8.50@	8.75	8.40@	9.00	8.85@ 9.25
Common (plain).....	7.50@	8.25	7.50@	8.25	7.25@	8.25	7.25@	8.25	7.75@ 8.85
EWES:***									
Good & choice.....									
Common (plain) & medium..	3.75@	4.75	3.50@	4.00	4.75@	5.25	4.50@	5.25	3.50@ 4.50
.....	2.50@	3.75	2.00@	3.50	3.00@	4.75	2.75@	4.50	2.00@ 3.50

*Quotations based on animals of current seasonal market weights and wool growth.

**Quotations on good and choice and on medium and good grades, as combined, represent lots averaging within the top half of the good and top half of the medium grades, respectively.

***Quotations at Chicago and Nat. Stk. Yds. on shorn basis; at Omaha and Kansas City on woolled basis.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first four days this week were 23,338 cattle, 4,181 calves, 36,839 hogs and 33,465 sheep and lambs.

PACIFIC COAST LIVESTOCK

Receipts of salable livestock for five days ended April 28:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	4,583	1,214	2,171	1,819
San Francisco	1,375	125	1,925	8,060
Portland	2,725	235	5,480	2,970

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 29, 1939, as reported to The National Provisioner:

CHICAGO.

Armour and Company, 5,229 hogs; Swift & Company, 4,051 hogs; Wilson & Co., 4,382 hogs; Western Packing Co., Inc., 1,533 hogs; Agar Packing Co., 5,414 hogs; Shippers, 3,731 hogs; Others, 22,324 hogs.

Total: 38,889 cattle; 5,470 calves; 47,264 hogs; 70,379 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,378	701	2,683	6,515
Cudahy Pkg. Co.	1,589	329	1,347	5,901
Swift & Company	1,318	437	1,842	5,498
Wilson & Co.	1,282	492	1,538	5,475
Ind. Pkg. Co.	265	...
Kornblum Pkg. Co.	780
Others	3,680	398	904	10,084
Total	11,837	2,557	8,579	33,463

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company	5,565	5,223	3,654
Cudahy Pkg. Co.	3,758	3,446	4,609
Swift & Company	3,841	2,910	3,056
Wilson & Co.	1,502	2,639	1,599
Others	6,975

Cattle and calves: Eagle Pkg. Co., 10; Greater Omaha Pkg. Co., 123; Geo. Hoffmann, 27; Lewis Pkg. Co., 686; Nebraska Beef Co., 701; Omaha Pkg. Co., 202; John Roth & Son, 101; South Omaha Pkg. Co., 196; American Pkg. Co., 2; Lincoln Pkg. Co., 218.

Total: 16,942 cattle and calves; 21,196 hogs; 12,918 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,240	2,196	11,320	4,542
Swift & Company	2,103	2,797	10,007	4,120
Hunter Pkg. Co.	931	243	7,423	68
Hell Pkg. Co.	2,509	...
Krey Pkg. Co.	4,322	...
Laclede Pkg. Co.	2,226	...
Siehoff Pkg. Co.	1,624	...
Shippers	2,104	1,328	9,129	320
Others	5,282	180	3,655	2,112
Total	10,600	6,094	42,515	11,162

Not including 985 cattle, 4,270 calves, 32,093 hogs, and 1,097 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,517	572	8,416	13,740
Armour and Company	1,750	528	5,399	7,017
Others	1,287	421	1,331	5,868
Total	4,554	1,521	13,145	26,625

Not including 99 hogs and 555 sheep bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,306	74	5,897	2,535
Armour and Company	2,373	69	8,122	1,050
Swift & Company	2,135	76	3,655	2,023
Shippers	3,326	22	4,598	16
Others	335	13	41	...
Total	10,498	234	20,313	5,628

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,940	764	3,262	1,829
Wilson & Co.	1,841	1,063	3,311	2,886
Others	363	32	1,075	2
Total	4,084	1,829	7,648	4,717

Not including 43 cattle and 1,058 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,336	538	3,230	3,394
Doid Pkg. Co.	605	110	1,162	...
Wichita D. R. Co.	5
Dunn-Ostertag	61
Fred W. Doid	125	...	551	1
Sunflower Pkg. Co.	41	...	259	...
Pioneer Cattle Co.	4
Keefe Pkg. Co.	131
Total	2,368	634	5,202	3,395

Not including 2891 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,080	117	1,179	3,897
Swift & Company	870	74	1,508	7,209
Cudahy Pkg. Co.	1,062	84	985	2,212
Others	2,248	357	1,170	12,895
Total	5,210	632	4,842	26,213

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,139	5,694	8,771	850
Armour and Co.	1,930	2,944
N. Y. B. D. M. Co.	36
Armour and Company	24
Pitta	20	...	38	10
Shippers	1,227	918	110	88
Others
Total	4,562	9,464	9,013	958

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,856	1,063	2,223	9,179
Swift & Company	1,694	964	2,707	10,343
Blue Bonnet Pkg. Co.	135	30	375	21
City Pkg. Co.	294	104	560	...
Rosenthal Pkg. Co.	57	3	119	...
Total	3,996	2,154	5,984	19,543

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,910	2,672	12,608	1,250
Cudahy Pkg. Co.	621	2,501	...	490
Riffin Pkg. Co.	769	41
Swift & Company	5,266	5,620	14,453	2,226
United Pkg. Co.	2,313	173
Others	4,889
Total	16,758	10,409	27,061	3,968

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,250	687	16,098	1,491
Armour and Company	767	422	2,407	...
Hilgemeyer Bros.	10	...	1,100	...
Stumpf Bros.	136	...
Meier Pkg. Co.	43	7	289	...
Wabnitz and Deters	29	32	381	27
Stark & Wetzel	140	39	449	...
Maass Hartman Co.	21	15
Shippers	3,139	2,102	18,882	1,094
Others	1,231	351	387	19
Total	6,627	3,673	40,429	2,571

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
R. W. Gall's Sons	30	194
E. Kahn's Sons Co.	421	680	9,151	293
Lohrey Packing Co.	4	...	254	...
H. H. Meyer Pkg. Co.	16	...	4,859	78
J. Schlachter's Sons	133	203	3,806	...
J. & F. Schrott P. Co.	16	7
J. F. Stegner Co.	290	279
Shippers	93	...	2,331	...
Others	1,403	827	158	307
Total	2,406	2,207	20,356	879

Not including 943 cattle, 84 calves, 1,899 hogs and 2,004 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended April 29, 1939.	Prev. week.	Cor. 1938.
Chicago	33,889	28,813	33,862
Kansas City	11,837	10,930	9,710
Omaha*	16,942	13,614	14,583
East St. Louis	10,600	9,934	12,591
St. Joseph	4,554	3,483	7,000
St. Louis	10,498	8,695	11,372
Oklahoma City	4,084	3,198	4,219
Wichita	2,368	2,068	2,554
Denver	5,210	4,019	5,336
St. Paul	16,758	11,335	12,433
Milwaukee	4,562	4,180	4,076
Indianapolis	6,627	5,467	6,200
Cincinnati	2,406	2,185	2,475
Ft. Worth	3,996	3,824	5,236
Total	134,391	111,766	128,609

HOGS.

	Week ended April 29, 1939.	Prev. week.	Cor. 1938.
Chicago	47,264	42,295	45,469
Kansas City	5,570	4,072	6,545
Omaha	21,196	21,385	15,626
East St. Louis	42,515	46,018	41,034
St. Joseph	13,145	8,991	10,195
St. Louis	20,313	18,342	18,706
Oklahoma City	7,648	7,068	6,373
Wichita	5,202	4,281	2,620
Denver	4,842	3,147	5,154
St. Paul	27,061	23,916	19,298
Milwaukee	4,842	4,019	4,076
Indianapolis	40,429	39,633	34,262
Cincinnati	20,356	19,487	22,211
Ft. Worth	5,984	7,503	4,465
Total	273,547	260,208	235,419

SHEEP.

	Week ended April 29, 1939.	Prev. week.	Cor. 1938.
Chicago	70,379	54,789	53,077
Kansas City	33,463	34,427	40,506
Omaha	12,918	15,190	30,228
East St. Louis	11,162	5,235	12,190
St. Joseph	26,625	25,137	25,604
St. Louis	5,628	6,743	7,085
Oklahoma City	4,717	3,147	3,711
Wichita	3,395	2,061	2,691
Denver	26,213	45,167	54,476
St. Paul	3,966	2,219	4,156
Milwaukee	958	1,075	1,218
Indianapolis	2,571	3,109	6,745
Cincinnati	879	418	917
Ft. Worth	19,543	11,555	25,794
Total	228,415	211,461	268,407

*Cattle and calves.

†Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 24	17,679	1,671	14,641	23,644
Tues., April 25	9,541	2,271	15,531	10,348
Wed., April 26	9,325	1,485	14,345	11,166
Thurs., April 27	4,413	1,732	17,220	19,812
Fri., April 28	1,006	391	11,102	13,023
Sat., April 29	290	...	6,000	3,500
*Total this week	36,192	7,850	81,889	81,575
Previous week	29,934	7,674	70,356	60,419
Year ago	34,867	7,501	70,444	59,785
Two years ago	41,139	9,710	67,517	57,482

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 24	3,373	28	1,018	5,451
Tues., April 25	2,156	59	443	3,361
Wed., April 26	2,460	9	233	926
Thurs., April 27	2,684	52	1,065	8,775
Fri., April 28	400	27	948	6,860
Sat., April 29	100	...	100	500
Total this week	10,212	287	3,837	25,873
Previous week	8,897	196	3,541	18,433
Year ago	11,561	711	6,583	16,052
Two years ago	10,506	801	8,259	13,324

*Including 586 cattle, 1,935 calves, 34,465 hogs and 19,025 sheep direct to packers from other points.

†All receipts include directs.

APRIL AND YEAR RECEIPTS.

Receipts thus far this month and year to date with comparisons:

	1939.	1938.	1937.	1936.
Cattle	123,220			

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 16 centers for the week ended April 29, 1939.

CATTLE.

	Week ended Apr. 29.	Prev. week.	Cor. week, 1938.
Chicago ¹	24,790	20,894	23,162
Kansas City	14,394	12,073	12,054
Omaha ²	17,183	12,725	13,544
East St. Louis	43,386	7,846	8,118
St. Joseph	4,071	3,674	4,979
St. Paul	7,416	6,162	8,078
Wichita ³	9,022	2,748	3,460
Fort Worth	6,150	5,945	5,236
Philadelphia	1,908	1,909	1,844
Indianapolis	1,303	1,341	1,211
New York & Jersey City	10,494	9,915	9,255
Oklahoma City ⁴	5,956	4,557	6,303
Cincinnati	3,307	3,009	5,370
Denver	4,282	4,102	4,405
St. Paul	11,869	9,705	11,435
Milwaukee	4,196	3,952	3,890
Total	163,827	110,937	122,953

HOGS.

Chicago	90,317	76,651	74,418
Kansas City	33,008	27,970	20,064
Omaha	25,308	24,930	16,085
East St. Louis	66,881	63,389	50,688
St. Joseph	13,794	9,459	10,220
St. Paul	19,320	15,739	10,619
Wichita	8,003	6,063	4,465
Fort Worth	5,984	7,503	4,465
Philadelphia	18,765	17,526	13,720
Indianapolis	19,719	17,854	13,720
New York & Jersey City	47,442	49,128	41,292
Oklahoma City	8,706	8,858	7,830
Cincinnati	19,010	17,602	18,564
Denver	5,450	4,397	4,942
St. Paul	45,827	32,027	27,193
Milwaukee	9,005	8,606	8,456
Total	436,629	388,135	323,075

SHEEP.

Chicago ¹	51,751	36,374	48,767
Kansas City	33,463	34,427	40,506
Omaha	21,871	18,602	23,332
East St. Louis	10,842	5,235	11,144
St. Joseph	21,392	19,320	25,016
St. Paul	6,254	6,279	6,900
Wichita	3,395	3,260	2,691
Fort Worth	19,543	11,555	25,794
Philadelphia	2,591	2,006	3,435
Indianapolis	1,791	1,902	2,992
New York & Jersey City	67,457	61,512	64,270
Oklahoma City	4,717	3,147	3,711
Cincinnati	12,991	1,417	1,929
Denver	7,132	7,009	6,878
St. Paul	3,969	2,219	4,156
Milwaukee	956	1,067	1,218
Total	260,022	215,331	272,739

¹Cattle and calves.

²Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts for the week ended April 29 were:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended April 29	171,000	354,000	310,000
Previous week	164,000	339,000	305,000
1938	173,000	314,000	332,000
1937	196,000	292,000	368,000
1936	197,000	320,000	324,000
At 11 markets:		Hogs.	
Week ended April 29		291,000	
Previous week		273,000	
1938		260,000	
1937		230,000	
1936		252,000	
1935		220,000	
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended April 29	128,000	242,000	211,000
Previous week	111,000	216,000	182,000
1938	119,000	178,000	172,000
1937	124,000	173,000	203,000
1936	143,000	215,000	177,000
1935	109,000	187,000	222,000

CANADIAN BRANDED BEEF

Beef branded in Canada during March, 1939, totaled 3,045,878 lbs. compared with 4,296,623 lbs. in the same month of 1938. Of this total 1,012,872 lbs. were red brand and 2,033,006 lbs. were blue brand.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending April 29, 1939	8,617½	2,488	2,043
Week previous	9,208	2,406	2,442
Same week year ago	9,178½	2,758	2,544
COWS, carcass			
Week ending April 29, 1939	1,185	1,034	2,314
Week previous	1,274	1,326	2,426
Same week year ago	769	829	2,146
BULLS, carcass			
Week ending April 29, 1939	248	547	18
Week previous	356	413	21
Same week year ago	212	440	22
VEAL, carcass			
Week ending April 29, 1939	9,562	1,423	697
Week previous	13,989	1,777	801
Same week year ago	10,503	2,638	1,074
LAMB, carcass			
Week ending April 29, 1939	27,626	13,034	14,165
Week previous	36,454	12,327	13,678
Same week year ago	34,830	13,698	14,405
MUTTON, carcass			
Week ending April 29, 1939	2,490	610	1,144
Week previous	1,622	383	1,202
Same week year ago	2,286	505	870
PORK CUTS, lbs.			
Week ending April 29, 1939	2,193,282	386,458	405,300
Week previous	2,329,679	411,700	310,855
Same week year ago	1,594,527	420,672	215,237
BEEF CUTS, lbs.			
Week ending April 29, 1939	295,863
Week previous	373,788
Same week year ago	467,489

LOCAL SLAUGHTERS.

CATTLE, head	Week ending April 29, 1939	10,494	1,998	...
	Week previous	9,915	1,909	...
	Same week year ago	9,255	1,884	...
CALVES, head	Week ending April 29, 1939	16,226	2,073	...
	Week previous	14,492	2,887	...
	Same week year ago	15,384	2,661	...
HOGS, head	Week ending April 29, 1939	47,442	18,765	...
	Week previous	49,128	17,526	...
	Same week year ago	41,292	13,720	...
SHEEP, head	Week ending April 29, 1939	67,457	2,591	...
	Week previous	61,512	2,006	...
	Same week year ago	64,270	3,435	...

Country dressed product at New York totaled 6,508 veal, 10 hogs, 468 lambs. Previous week 5,516 veal, 1 hog and 634 lambs in addition to that shown above.

LIVESTOCK COST AND YIELD

Average cost, yield and weight of livestock slaughtered under federal inspection, March, 1939:

	Mar., 1939.	Feb., 1939.	Mar., 1938.
Average cost per 100 lbs.:			
Cattle	\$ 8.03	\$ 7.87	\$ 6.91
Steers	9.57	9.47	...
Calves	8.90	9.24	7.93
Swine	7.42	7.71	8.85
Sheep and lambs	8.73	8.54	8.27

Average yields, per cent:

Cattle	54.24	53.95	54.30
Calves	56.84	55.95	59.15
Swine	76.23	75.42	75.48
Sheep and lambs	46.36	46.27	46.26

Average live weight, lbs.:

Cattle	944.95	942.11	927.00
Steers	967.25	981.75	...
Calves	167.60	179.27	183.29
Swine	229.57	230.37	227.64
Sheep and lambs	93.08	92.99	91.16

CANADIAN LIVESTOCK PRICES

STEERS.

Top Prices	Week ended April 27.	Last week.	Same week 1938.
Toronto	\$ 7.60	\$ 7.50	\$ 6.75
Montreal	7.75	7.75	7.10
Winnipeg	7.50	7.25	6.25
Calgary	7.00	7.00	6.00
Edmonton	6.75	7.00	5.50
Prince Albert	6.00	6.00	5.50
Moose Jaw	6.25	6.50	5.75
Saskatoon	6.00	7.25	6.00
Regina	6.50	6.50	...
Vancouver	7.25	7.00	...

VEAL CALVES.

Toronto	\$ 9.25	\$ 9.50	\$ 9.50
Montreal	7.50	7.50	7.00
Winnipeg	7.50	7.50	7.50
Calgary	7.50	7.50	8.00
Edmonton	7.00	7.00	6.50
Prince Albert	6.50	6.50	...
Moose Jaw	6.00	7.00	6.00
Saskatoon	7.50	7.50	7.00
Regina	7.50	8.00	...
Vancouver	7.50	7.50	...

BACON HOGS.

Toronto	\$ 8.85	\$ 9.00	\$10.10
Montreal	9.25	9.50	10.50
Winnipeg	8.50	8.50	9.75
Calgary	8.10	8.10	9.25
Edmonton	8.15	8.25	9.25
Prince Albert	8.25	8.25	9.50
Saskatoon	8.35	8.35	9.00
Regina	8.25	8.25	9.50
Vancouver	9.00

¹ Montreal and Winnipeg hogs sold on a "F. & W." basis. All others "off trucks."

GOOD LAMBS.

Toronto	\$ 9.50	\$ 9.00	\$10.00
Montreal	8.00	8.00	7.00
Winnipeg	8.25	8.25	8.50
Calgary	7.50	7.25	7.75
Edmonton	8.00	8.00	8.00
Prince Albert
Moose Jaw	7.00	7.00	8.00
Saskatoon	7.50	7.50	7.50
Regina	7.00
Vancouver

Up and Down

Meat Packing 40 Years Ago

(From The National Provisioner, May 6, 1899.)

Election of new officers of Armour Packing Co., made necessary by the death of S. B. Armour, late president of the company, resulted in naming of Kirk B. Armour, former vice president and general manager, as president. Charles W. Armour became vice president.

Michael Cudahy announced that the new packinghouse to be erected for Cudahy Packing Co. at Kansas City would have a daily capacity of 2,500 to 3,000 hogs, 500 to 800 cattle, and 1,000 sheep. It was expected to begin operations within a year.

G. H. Hammond Packing Co., Chicago, announced its intention of raising wages of its employees 10 per cent. About 1,100 men were to be benefited by the increase, which added \$50,000 to the company's payroll.

American Hide and Leather Co. was incorporated with a capitalization of \$70,000,000. The firm claimed that 85 per cent of the upper leather interests in the United States were represented in the consolidation.

Elias Schwarzschild, manager of the West Washington market branch of Schwarzschild & Sulzberger Co., died at the age of 70.

Gen. H. A. Wheeler was announced as head of a new commission firm in process of formation in Chicago. He had

been for many years closely identified with N. K. Fairbank.

World supply of lard on May 1, 1899, was estimated at 379,730 tierces, compared to 305,654 tierces on May 1, 1898.

Meat Packing 25 Years Ago

(From The National Provisioner, May 9, 1914.)

Under terms of a food inspection decision signed by the Secretaries of the Treasury, Agriculture and Commerce, the legend "Guaranteed Under the Food and Drugs Act" was held to be misleading and deceptive, and use of a serial number on food and drugs was to be prohibited after May 1, 1915. It was pointed out that the federal government did not maintain such inspection of foods and could not give a guarantee, as it did under the meat inspection act for all meat products.

A notice permitting use of various sizes of lithographed labels on tin or metal containers without submitting each size for approval was issued by federal meat inspection authorities. Submission of container bearing smallest sized label was ruled sufficient, provided increase in label size for other containers was proportionate.

Stocks of provisions at chief centers on May 1 showed pork stocks somewhat heavier than on May 1, 1913, stocks of cut meats substantially the same, and lard stocks almost three times as large.

Chicago News of Today

Edward H. Branding, manager of the cut meats, hotel and contract and other special departments of Wilson & Co.,



E. BRANDING

and also manager of Gotham Hotel Supply Co., died suddenly at his home in Chicago on May 4 at the age of 47 years. Formerly associated with Morris & Co., Mr. Branding joined the Wilson organization in 1923 and made an important place for himself there. He is survived by Mrs. Branding and three sons. A brother, Emmett Branding, is associated with Wilson & Co. at the Green st. branch.

At a recent meeting of the board of directors of Armour and Company, E. L. Lalumier was appointed vice president in charge of finance, and Frank A. Becker treasurer of the company. Mr. Lalumier, began his career with Armour and Company in 1916, serving as assistant treasurer and comptroller before becoming vice president and secretary, offices he has held for the past 10 years. Mr. Becker joined Armour and Company in 1917 as secretary to the treasurer, and his work in recent years has brought him in close contact with bankers throughout the country. He has served as assistant treasurer since 1932. Louis E. McCauley, vice president and treasurer since 1935, will continue as vice president assigned to other duties.

G. R. Castendyk, partner in the Rotterdam, Holland, firm of Goosens & Van Rossem, visited in Chicago this week during the course of a business trip through various sections of the United States.

Joseph Ott, president Joe Ott, Inc., Chicago sausage manufacturers, died May 1, at the age of 42 years. Mr. Ott had been in the sausage business for 25 years, starting with his uncle, Charles Hollenbach. Upon his uncle's death Mr. Ott became president of the corporation, and remained until 1931. In 1935 he founded his own company, Joe Ott, Inc. Mr. Ott was a director of the Mid-City National Bank.

Frank Kohrs, president Kohrs Packing Co., Davenport, Ia., was among the week's Chicago visitors.

Lucius B. Crumbaugh, who retired in 1931 as head of the banking department of Armour and Company, passed away in his Chicago home on April 30 at the



PARTRIDGE BRAND PRODUCTS SHOWN AT TERMINAL

Thousands of Cincinnati and Kentuckians passing through the Dixie Terminal, Cincinnati, O., saw the display of naturally-cased sausage and other products of H. H. Meyer Packing Co. at the Dixie Terminal Food Shops. The display was changed daily during the week.

EVERY WEIGHT, EVERY SIZE, EVERY DESCRIPTION

Beef, Ham, Sheep, Lamb, Bacon, Frank and Calf Bags!

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**PACKINGHOUSE
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**CALL US IN AS "SEASONING SPECIALISTS
TO THE PACKING TRADE"**

A "specialist" should have certain exceptional qualifications. We know and believe we have a right to this title on the basis of: 1. Many years of experience. 2. Unsurpassed laboratory and experimental facilities. 3. A policy of using only the choicest natural spices. 4. A reputation for absolute integrity.

Let us consult with you on a seasoning formula to improve the sale of *all* your meat specialties. Consultation free. No obligation. Write or wire.



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are discussed in this 360-page volume. It tells not only how to recognize a market opportunity, but also how to take advantage of it—matching operations to market changes. 100 pages of test tables make it possible for you to determine which cuts are most profitable and how they may be converted for most advantageous sale.

The contents of "Pork Packing" include: Buying—Killing—Handling Fancy Meats—Chilling and Refrigeration—Cutting—Trimming—Cutting Tests

—Making and Converting Pork Cuts—Lard Manufacture—Provision Trading Rules—Curing Pork Meats—Soaking and Smoking—Packing Fancy Meats—Sausage and Cooked Meats—Rendering Inedible Products—Labor and Cost Distribution—and Merchandising.

Price \$6.25 Postpaid. Foreign: U. S. Funds. Flexible Leather \$1.00 extra. Send us your order now while you think of it.

THE NATIONAL PROVISIONER

407 South Dearborn Street

Chicago, Illinois

age of 78. The son of an early Chicago business man, Mr. Crumbaugh was associated with Armour and Company for 40 years before retiring from his duties with the organization.

Death claimed two well-known figures of the Chicago Stock Yards this week: **Carey F. Smith**, whose yards' experience covered 53 years, passed away on April 30. He was 69 years of age. **Henry Moon**, veteran commission man at the Chicago yards, died on May 1. Mr. Moon was about 60 years of age, and had been in the business here for 37 years.

R. A. Hawley, Pacific coast representative of the Globe Co., Chicago, was a visitor in Chicago this week.

Recent Chicago visitors included **Frank Bohmann**, general manager, Bohmann's Meat Products, Inc., Richmond Center, Wis.

Dr. Hugh C. McPhee, head of the animal husbandry division of the Bureau of Animal Industry, was in Chicago this week contacting meat industry leaders.

New York News Notes

Thomas E. Wilson, chairman of the board of Wilson & Co., Chicago, and Mrs. Wilson visited in the East last week and were official guests at the opening of the New York World's Fair of 1939 on April 30.

Leo Nejelski, advertising manager, Swift & Company; **George E. Mitchell**, Swift New York district manager, and Mrs. Mitchell, and **Harold E. Wilson**, manager, Swift's New York World's Fair exhibit, and Mrs. Wilson, attended the official opening of the New York World's Fair of 1939 on April 30.

L. L. Bronson, canned foods department, and **A. W. Armour**, smoked meats department, Armour and Company, Chicago, were visitors in New York last week.

The Nathan Schweitzer Company, 407-411 W. 14th st., New York, wholesalers of meats, poultry and game, has acquired the business of the Atlantic Hotel Supply Co., New York. This company has been supplying hotels, restaurants, steamships and railroads in the metropolitan New York area for more than 30 years. With its new acquisition, Nathan Schweitzer Company will be in position to give more complete service to its many customers in New York City, Westchester, Long Island and New Jersey territories.

E. B. Tustin, jr., well known representative of Worcester Salt Co. in the metropolitan New York area, has stepped out in a new role—that of long-distance weather forecaster, working on a solar radiation theory which he finds has been 90 per cent correct during the past four years. He sees record breaking heat in some parts of the United States during July and August and severe drought in certain areas. There will be plenty of rain in others, coolness in spots, and—but then, Mr. Tustin's

many friends in the trade will want to get in touch with him for details. He has a general summary, month by month, for principal areas of the country East of the Rockies ready for those who wish to check on his accuracy and see what influence weather may have on livestock supplies and prices.

His co-workers in the branch house department of Wilson & Co., New York, and branch managers of the company in the metropolitan area tendered a dinner to **H. D. Skellinger** on April 29 on his transfer to the beef department of the New York plant. In addition to his many associates, there were present **C. S. Briggs**, New York district branch house manager, and his father, **H. L. Skellinger**, general manager of the Wilson New York plant. **Thomas E. Wilson**, chairman of the board, left another meeting to spend some time with those who were honoring Mr. Skellinger.

Countrywide News Notes

E. Glen Six, president, Plankinton Packing Co., Milwaukee, Wis., one of the larger units of Swift & Company, recently observed his 47th birthday and completion of 30 years of service with Swift. Entering the packing business in St. Joseph, Mo., as a livestock driver, Mr. Six was in the buying end for 19 years in St. Joseph, Chicago and Des Moines, Ia., before serving two years as a relief manager for the company. He became president of Plankinton in 1935. A brother, **Fred Six**, is now vice president and general manager of Swift Internacional in South America.



HELPING THE EASTER RABBIT

Harry Homer of the sausage department, **John J. Felin & Co.**, Philadelphia, Pa., boards a plane for Cleveland to spend the Easter holidays with his son, **Harry Homer, jr.**, and make sure that the Easter rabbit visits his first grandson.



EDITOR VISITS SCHOOL

J. B. Gray, engineering editor of **THE NATIONAL PROVISIONER**, with his daughter, **Corinne**, outside one of the buildings of the animal husbandry department, Iowa State College, Ames, Ia., where Mr. Gray was visiting **Prof. Fred G. Beard** of the department. **Miss Gray** is a student at the Iowa college.

Management of the beef sales department of the **John Morrell & Co.** plant at Topeka, Kas., has been assigned to **Theodore Crawford**, formerly head of the plant's wholesale market division. Mr. Crawford succeeds **C. F. Osborn**.

O. B. Joseph, president and general manager of **James Henry Packing Co.**, Seattle, Wash., joined other Seattle Shriners recently in observation of "Beef Week" in that city. **P. A. Goesser** of the National Live Stock and Meat Board, Chicago, gave a meat cutting demonstration before the Shriners. The finished cuts were presented to members of the audience.

Manager **T. J. Tynan**, Armour and Company, Denver, Colo., and **L. M. Pexton**, vice president and general manager of the Denver Union Stock Yards, participated in a statewide meeting of Colorado stockmen, farmers and business men at Denver on May 5, at which various phases of the state's livestock and meat packing industry were discussed. Mr. Tynan spoke on "What the Packing Industry Needs From Colorado's Livestock Producers," while Mr. Pexton's topic was "More Efficient and Profitable Livestock Production in Colorado."

Fire of undetermined origin resulted in minor damage to a boiler room of the **East Tennessee Packing Co.** plant, Knoxville, Tenn., on April 23.

Packinghouse employees of Omaha, Neb., plants donned pioneer costumes and beaver hats for the recent observance of "Golden Spike Day" in Omaha, held in connection with first showings of the new film, "Union Pacific." Each of the plants had a whisker club organized for the occasion, and it is reported that some very manly growths were in evidence to lend a pioneer atmosphere to the celebration.

Death of **Dan Steuernagel**, owner of the **Dan Steuernagel Packing Co.**, San Antonio, Tex., occurred on April 23 at

(Next page for more news.)

a local hospital. He was 70 years of age and had lived in this country 52 years.

In a recent talk before a Chamber of Commerce luncheon in Kansas City, Mo., E. W. Phelps, general manager of the Kansas City plant of Swift & Company, graphically outlined the manner in which the packing industry reverses usual manufacturing processes by starting out with a finished product and breaking it down into a host of widely divergent commodities ranging from fresh meats to glandular extracts. Mr. Phelps also pointed out that the industry was unique in that it could not exercise control over its volume, but had to adapt volume to the number of livestock coming to market.

Honored for his contribution to the agricultural and livestock development of the area surrounding Omaha, Neb., Bruce McCulloch, editor of the Omaha Journal Stockman, was toasted at a dinner at the Block and Bridle Club at the Omaha Stock Yards recently, when he celebrated his 50 years as an agricultural editor.

Plant of the Carroll Packing Co., Prairie du Chien, Wis., has been leased by Armour and Company, according to a recent announcement by William D. Carroll, president. Operations are expected to begin about June 1 after completion of current construction. The plant will employ about 100 persons when operating at capacity.

Nichols-Foss Packing Co., Bay City, Mich., has adopted a group program providing employees with \$60,000 in life insurance, supplemented by hospitalization and surgical benefits, according to a recent announcement by president Homer G. Nichols. Life benefits under the employer-employee cost-sharing program range from \$500 to \$1,500.

Death of Edward Heinz, retired Cincinnati, O., wholesale meat dealer, occurred recently after a long illness. Mr. Heinz was 81 years of age.

Houston Packing Co., Houston, Tex., has expended a total of more than \$150,000,000 for wages, livestock and supplies during the 42 years it has been operating, according to a recent statement by G. L. Childress, general manager. In its present campaign of newspaper and radio advertising, the company is emphasizing the importance of buying federally inspected meat products.

Virginia Hams, Inc., Richmond, Va., has been formed with capital of \$10,000 to deal in hams and other commodities. M. O. Jones is president of the company.

Iowa Ham Packing Co., 2327 Southwest drive, Los Angeles, Calif., has been issued a certificate to conduct business at that address. Firm is owned by Raffin Corned Beef Co. of Los Angeles.

Bordeau wholesale meat warehouse, Plattsburg, N. Y., was recently destroyed in an \$80,000 blaze.

George J. Shenson has been granted permission to conduct business under the firm name of New Ambassador Corned Beef Co. at 806 N. Broadway, Los Angeles, Calif.

State Meat Inspection

(Continued from page 15.)

construction without submitting plans and later finds that the work is unsatisfactory. Major improvements are not requested until after a thorough investigation and survey by at least two supervising inspectors.

Some preliminary work has been done on a bulletin to be issued this year on rural slaughterhouse construction and sanitation. This publication is intended to acquaint those planning to build or reconstruct plants with requirements and specifications necessary from the standpoint of meat inspection. The material will be well illustrated, showing desirable types of construction and equipment.

Forward Steps in 1938

"In 1938, increased attention was given to water supplies and sanitation of vehicles used to transport meat and products," Dr. Boyd reports.

"With the passing of 1938, leather and fibre scabbards for knives and other devices were eliminated. It is now required that scabbards and similar devices for the temporary retention of knives, steels, etc., by workers and others be constructed of rust resisting metal or other impervious material and of a type readily cleaned. This is in line with regulations adopted for federally inspected plants by the U. S. Bureau of Animal Industry. (Information on metal scabbards appeared in THE NATIONAL PROVISIONER of December 17, 1938, on page 26.)

"Similarly, 1938 marked the passing of the practice followed at some establishments of washing calves in the hog scalding vat. After November 1 it was required that this practice be discontinued and replaced with other satisfactory methods. Considerable improvement has been made in the methods of washing meat."

Frequent Inspections Made

Practically all slaughtering establishments located in counties where mandatory meat inspection is not required by law were found to be in good condition at the close of 1938. It is realized, however, that many probably would run down rapidly from a sanitary standpoint if occasional inspections were not made. It has been the policy, therefore, to have supervising inspectors visit all unofficial establishments at regular intervals, the report points out.

Commenting on state inspection costs, Dr. Boyd said: "Slaughterers and meat processors operating under state meat inspection must pay to the state a monthly fee to cover cost of inspection. Many are of the opinion that since meat inspection is of direct benefit to the public health, it should be financed out of the general state treasury. It is pointed out by some that it is unfair to require the cost of inspection to be borne by the operators when federal meat inspection is granted free to those in the industry who are engaged in interstate business."

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grades of other meats in mostly cash and carry stores.

	NEW YORK				CHICAGO			
	Apr. 15, 1938	Apr. 15, 1938	Apr. 15, 1937	Apr. 15, 1938	Apr. 15, 1938	Apr. 15, 1937	Apr. 15, 1937	Apr. 15, 1937
Beef:								
Porterhouse steak	.44	.40	.47	.44	.42	.43		
Sirloin steak	.38	.34	.40	.40	.36	.38		
Round steak	.38	.34	.38	.35	.31	.33		
Rib roast, 1st 6 cuts	.31	.29	.31	.30	.29	.30		
Chuck roast	.23	.22	.24	.25	.22	.23		
Plate beef	.16	.14	.15	.15	.14	.15		
Lamb:								
Legs	.27	.27	.28	.28	.27	.28		
Loin chops	.41	.42	.45	.41	.38	.42		
Rib chops	.33	.35	.37	.37	.34	.37		
Stewing	.12	.13	.13	.17	.16	.15		
Pork:								
Chops, center cuts	.33	.33	.34	.31	.34	.35		
Bacon, strips	.34	.36	.37	.31	.35	.35		
Bacon, sliced	.36	.40	.41	.37	.41	.42		
Hams, whole	.30	.30	.30	.27	.27	.27		
Picnics, smoked	.20	.20	.21	.20	.20	.20		
Lard	.18	.15	.18	.11	.13	.17		
Veal:								
Outlets	.44	.45	.43	.41	.36	.37		
Loin chops	.38	.37	.36	.34	.32	.32		
Rib chops	.30	.32	.30	.32	.29	.27		
Stewing (breast)	.17	.17	.16	.16	.16	.15		

Rath Livestock Hotel

(Continued from page 14.)

crete troughs and wood hay racks. Cattle and hogs which are not desired for slaughter and which are to be shipped can be loaded from this floor directly into cars. Toilets for building employees are located on this level of the structure.

As mentioned previously, second, third and fourth floors are used for hogs only, the animals reaching these levels over a ramp connecting the yards, livestock building and upper floor of hog killing building. Second and third floors each have a capacity of 2,400 hogs and the fourth floor is designed to house 2,900 animals.

Three 18-in. tile manure chutes are conveniently located with outlets on each floor. They provide a means of loading into trucks on the ground level with little handling. Drains are installed to keep floors dry and to carry off flushing water.

Layout of yards was planned and the building designed by Henschien, Everds and Crombie, Chicago.

MORE LARD TO PUERTO RICO

Sales of U. S. pork and lard to Puerto Rico increased 5 per cent in quantity during the first nine months of the current fiscal year over the corresponding period of the previous year, according to figures of the Puerto Rican Trade Council based on Department of Commerce reports. Value of product was 7 per cent lower this year in the case of pork, and 23 per cent lower in that of lard. The island's lard purchases totalled 21,600,000 lbs. during the nine months as compared with 20,600,000 lbs. in the same months a year ago, the council reported. Shipments of pork products amounted to 15,500,000 lbs., a gain of 5.4 per cent.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 4, 1939.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice¹:				
400-500 lbs.	\$17.00@18.00	\$17.00@18.50
500-600 lbs.	17.00@18.00	17.00@18.50	\$18.00@19.00
600-700 lbs.	17.00@18.50	\$17.00@18.50	17.00@18.50	18.00@19.00
700-800 lbs.	17.00@18.50	17.00@18.50	17.00@18.50
STEERS, Good¹:				
400-500 lbs.	15.50@17.00	15.50@17.00
500-600 lbs.	15.50@17.00	15.50@17.00	16.00@18.00
600-700 lbs.	15.50@17.00	15.50@17.00	15.50@17.00	16.00@18.00
700-800 lbs.	15.50@17.00	15.50@17.00	15.50@17.00
STEERS, Medium¹:				
400-600 lbs.	14.50@15.50	14.50@15.50	15.00@16.00
600-700 lbs.	14.50@15.50	14.50@15.50	14.50@15.50	15.00@16.00
STEERS, Common (plain)¹:				
400-600 lbs.	14.00@14.50	13.50@14.50	13.50@14.50
COWS (all weights):				
Choice
Good	13.00@13.50	13.50@14.50	14.00@15.00	13.50@14.50
Medium	12.50@13.00	13.00@13.50	13.00@14.00	13.00@13.50
Common (plain)	12.00@12.50	12.50@13.00	12.50@13.00	12.00@13.00
Fresh Veal and Calf:				
VEAL (all weights):²				
Choice	14.00@15.50	16.00@17.00	16.00@17.50	16.00@17.00
Good	13.00@14.00	14.00@16.00	14.50@16.00	15.00@16.00
Medium	12.00@13.00	12.00@14.00	12.00@14.50	13.00@15.00
Common (plain)	11.00@12.00	11.00@12.00	11.00@12.00	11.00@13.00
CALF (all weights) ² &:				
Choice
Good	12.50@13.50	13.00@14.00
Medium	12.00@12.50	12.00@13.00
Common (plain)	11.50@12.00	11.00@12.00
Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice	22.00@23.00	21.00@23.00	21.00@23.00
Good	21.00@22.00	20.00@22.00	20.00@22.00
Medium	20.00@21.00	19.00@21.00	19.00@21.00
Common (plain)	19.00@20.00	18.00@19.50	18.00@19.00
LAMBS, Choice:				
38 lbs. down	20.00@21.00	21.00@21.50	21.00@21.50	21.00@22.00
39-45 lbs.	19.50@20.50	20.50@21.50	20.00@21.00	20.00@21.00
46-55 lbs.	18.50@19.50	19.00@20.50	18.50@20.00	19.00@20.00
LAMBS, Good:				
38 lbs. down	19.00@20.00	20.00@21.00	20.00@21.00	20.00@21.00
39-45 lbs.	18.50@19.50	19.00@20.00	19.00@20.00	20.00@21.00
46-55 lbs.	17.50@18.50	18.00@19.00	18.00@19.00	19.00@20.00
LAMBS, Medium:				
All weights	17.00@18.00	18.00@20.00	18.00@20.00	18.00@20.00
LAMBS, Common (plain):				
All weights	16.00@17.00	17.00@18.50	16.00@18.00
MUTTON (Ewe), 70 lbs. down:				
Good	10.00@11.00	11.00@12.00	10.00@11.00
Medium	9.00@10.00	9.50@11.00	9.00@10.00
Common (plain)	8.00@9.00	8.50@9.50	8.00@9.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	16.50@17.50	17.50@18.00	17.00@17.50	17.00@18.50
10-12 lbs.	16.00@17.00	17.50@18.00	16.50@17.00	17.00@18.50
12-15 lbs.	15.50@16.00	16.50@17.50	16.00@16.50	16.50@17.50
16-22 lbs.	13.50@14.50	15.00@16.00	14.50@15.00	15.00@16.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	12.00@13.00	13.00@14.00	13.00@14.00
PICNICS:				
6-8 lbs.	11.00@11.50	13.00@13.50
BUTTS, Boston Style:				
4-8 lbs.	12.50@13.50	14.00@15.00	14.50@16.00
SPARE RIBS:				
Half Sheets	10.00@11.00
TRIMMINGS:				
Regular	6.50@7.00

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.

NEWS OF THE RETAILERS

Meat market of J. G. Montieth, Dakota, S. Dak., was recently damaged by fire.

Arthur Reider has taken over the meat market of George Yager, sr., at Watertown, Minn.

Meat products have been added to the grocery items carried by E. G. Price & Sons, Milton, Ore.

New meat market has been added to Red Owl store at Park Rapids, Minn.,

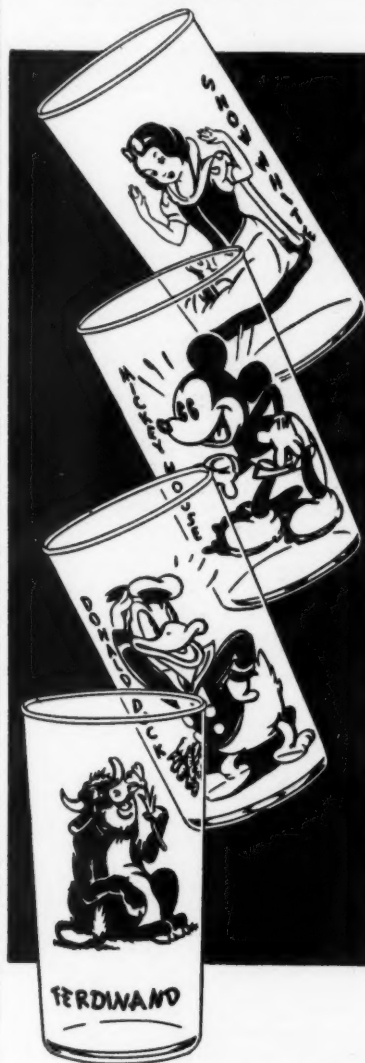
under management of Frank Peet.

Meat market of J. G. Schwarder, 1010 S. 1st st., Yakima, Wash., has been purchased by J. D. Brown.

THE NEW BOOK

"Plant Layout"—This important subject is discussed in THE NATIONAL PROVISIONER'S authoritative operating handbook, "Sausage and Meat Specialties."

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TUMBLERS IN COLOR

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef					
		Week ended May 3, 1939.		Cor. week, 1938.	
Prime native steers—					
400-600		19 1/4	@20	15	@16
600-800		19 1/4	@20	15	@16
800-1000		20	@20 1/4	15 1/2	@16
Good native steers—					
400-600		17	@17 1/4	14 1/4	@14 1/4
600-800		16 1/2	@17 1/4	14 1/4	@14 1/4
800-1000		17	@17 1/4	14 1/4	@14 1/4
Medium steers—					
400-600		15	@15 1/4	14	@14 1/4
600-800		15	@15 1/4	14	@14 1/4
800-1000		15 1/4	@16 1/4	14	@14 1/4
Helfers, good, 400-600—					
		16	@17	14	@15
Cows, 400-600		12 1/2	@14 1/4	11 1/4	@12 1/2
Hind quarters, choice		24	@24	21	@21
Fore quarters, choice		15 1/2	@15 1/2	11	@11

Beef Cuts

Steer loins, prime, unquoted	@31	
Steer loins, No. 1	@33	
Steer loins, No. 2	@31	
Steer short loins, prime, unquoted	@45	
Steer short loins, No. 1	@41	
Steer short loins, No. 2	@37	
Steer loin ends (hips), unquoted	@26	
Steer loin ends, No. 2	@22	
Cow loins	@20	
Cow short loins	@22	
Cow loin ends (hips), unquoted	@19	
Steer ribs, prime, unquoted	@24	
Steer ribs, No. 1	@24	
Cow ribs, No. 2	@13 1/2	
Cow ribs, No. 3	@13	
Steer rounds, prime, unquoted	@17 1/4	
Steer rounds, No. 1	@17 1/4	
Steer rounds, No. 2	@16 1/4	
Steer chuck, prime, unquoted	@12 1/2	
Steer chuck, No. 1	@13	
Steer chuck, No. 2	@12 1/2	
Cow rounds	@14 1/2	
Cow chuck	@12	
Steer plates	@11 1/4	
Medium plates	@11 1/4	
Chickens, No. 1	@16 1/4	
Steer navel ends	@8 1/2	
Cow navel ends	@8	
Fore shanks	@10	
Hind shanks	@7 1/2	
Strip loins, No. 1, bulk	@60	
Strip loins, No. 2	@50	
Steerloin butts, No. 1	@30	
Steerloin butts, No. 2	@22	
Beef tenderloins, No. 1	@50	
Beef tenderloins, No. 2	@50	
Rump butts	@18	
Flank steaks	@22	
Shoulder clods	@17 1/4	
Hanging tenderloins	@17 1/4	
Inside, green, 6@8 lbs.	@18	
Outside, green, 5@6 lbs.	@17	
Knuckles, green, 5@6 lbs.	@18	

Beef Products

Brains (per lb.)	@7	
Hearts	@10	
Tongues	@20	
Sweetbreads	@17	
Ox-tail, per lb.	@10	
Fresh tripe, 1 lb.	@9	
Fresh tripe, 1/2 lb.	@11 1/4	
Livers	@20	
Kidneys, per lb.	@11	

Veal

Choice carcass	16	@17
Good carcass	14	@15
Good saddles	20	@21
Good racks	13	@14
Medium racks		@10

Veal Products

Brains, each	@10	
Sweetbreads	@36	
Calf livers	@55	

Lamb

Choice lambs	@20	
Medium lambs	@19	
Choice saddles	@21	
Medium saddles	@22	
Choice fores	@17	
Medium fores	@16	
Lamb fries, per lb.	@32	
Lamb tongues, per lb.	@17	
Lamb kidneys, per lb.	@21	

Mutton

Heavy sheep	@10	@10
Light sheep	@12	@11
Heavy saddles	@14	@12
Light saddles	@16	@14
Heavy fores	@8	@6
Light fores	@9	@8
Mutton legs	@16	@15
Mutton loins	@12	@12
Mutton stew	@7	@6
Sheep tongues, per lb.	@13 1/2	@12 1/2
Sheep heads, each	@11	@10

Fresh Pork and Pork Products

Pork loins, 8@16 lbs. av.	@18	@20
Picnics	@12	@12
Skinned shoulders	@13	@14
Tenderloins	@32	@38
Spare ribs	@11	@12
Back fat	@7	@9
Boston butts	@14	@18
Boneless butts, cellar		@20
Trim, 2@4	@18	@10
Neck bones	@10	@8
Slip bones	@4	@4
Blade bones	@11	@11
Pigs' feet	@4	@4 1/2
Kidneys, per lb.	@10	@11
Livers	@10	@8 1/2
Brains	@9	@9
Ears	@4	@6
Snouts	@5	@7
Heads	@6 1/2	@7 1/2
Chitterlings	@6 1/2	@7

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@8 1/2	@8
Clear bellies, 14@20 lbs.	@8 1/2	@8 1/2
Rib bellies, 25@30 lbs.	@9	@9
Fat backs, 10@12 lbs.	@5 1/2	@5 1/2
Fat backs, 14@16 lbs.	@5 1/2	@5 1/2
Regular plates	@7 1/2	@7 1/2
Jowl butts	@6	@6

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	21	@21 1/2
Fancy skd. hams, 14@16 lbs., parchment paper	22	@22 1/2
Standard reg. hams, 14@16 lbs., plain	20	@20 1/2
Picnics, 4@8 lbs., short shank, plain	15 1/2	@16 1/2
Picnics, 4@8 lbs., long shank, plain	14 1/2	@15 1/2
Fancy bacon, 6@8 lbs., parchment paper	20 1/2	@21 1/2
Standard bacon, 6@8 lbs., plain	18	@18 1/2
No. 1 beef sets, smoked		@36
Insides, 8@12 lbs.	33 1/2	@34 1/2
Outsides, 5@9 lbs.	33 1/2	@34 1/2
Knuckles, 5@9 lbs.		@34 1/2
Cooked hams, choice, skin on, fattened		@34
Cooked hams, choice, skinless, fattened		@35 1/2
Cooked picnics, skin on, fattened		@27
Cooked picnics, skinned, fattened		@28

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces		\$12.00
80-100 pieces		11.75
100-125 pieces		11.50
Bean pork		16.00
Brisket pork		20.00
Clear plate pork, 25-35 pieces		13.00
Plate beef		24.00
Extra plate beef		24.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$14.50
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	16.00
Honeycomb tripe, 200-lb. bbl.	22.50
Pocket honeycomb tripe, 200-lb. bbl.	26.00

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	6 1/2	@7
Special lean pork trimmings 85%	@14	
Extra lean pork trimmings 95%	16	@16 1/2
Pork cheek meat (trimmed)	@11	
Pork hearts	@7 1/2	
Pork livers	@7	
Native boneless bull meat (heavy)	@15 1/2	
Shank meat	@14 1/2	
Boneless chucks	@15	
Beef trimmings	@14	
Beef cheeks (trimmed)	@10 1/2	
Dressed canners, 350 lbs. and up	@11 1/2	
Dressed cutter cows, 400 lbs. and up	@12	
Dr. bologna bulls, 600 lbs. and up	@12	
Pork tongues, canner trim, S. P.	@12 1/2	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@23 1/4	
Country style sausage, fresh in link	@17 1/4	
Country style sausage, fresh in bulk	@15 1/4	
Country style sausage, smoked	@20 1/4	
Frankfurters, in sheep casings	@23 1/4	
Frankfurters, in hog casings	@20 1/4	
Bologna in beef middles, choice	@17 1/2	
Bologna in beef rounds	@15	
Liver sausage in hog bungs	@17	
Smoked liver sausage in hog bungs	@15 1/2	
Head cheese	@22 1/2	
New England luncheon specialty	@23	
Mixed luncheon specialty, choice	@19	
Tongue sausage	@none	
Blood sausage	@17	
Souse	@17	
Polish sausage	@22 1/4	

DRY SAUSAGE

Cervelat, choice, in hog bungs	@40
Thuringer cervelat	@21
Farmer	@29
Holsteiner	@28 1/2
B. C. salami, choice	@34
Milano, salami, choice in hog bungs	@34
B. C. salami, new condition	@20 1/2
Frisoes, choice, in hog middles	@33
Genoa style salami, choice	@41
Pepperoni	@31
Mortadella, new condition	@21
Capicola	@44
Italian style hams	@33
Virginia hams	@38

LARD

Prime steam, cash, Bd. Trade	@6.07 1/2
Prime steam, loose, Bd. Trade	@5.07 1/2
Refined lard, tierces, f.o.b. Chgo.	@8.00
Kettle rend., tierces, f.o.b. Chgo.	@8.87 1/2
Leaf, kettle rendered, tierces, f.o.b. Chicago	@9.42 1/2
Neutral tierces, f.o.b. Chicago	@8.87 1/2
Shortening, tierces, c.a.f.	@9.25

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	@7 1/2
Prime No. 2 oleo oil	@7 1/4
Prime oleo stearine	5 1/2 @ 5 1/2

TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	5 1/4 @ 5 1/4
Prime packers tallow, 3-4% acid	5 1/4 @ 5 1/4
Special tallow	5 1/4 @ 5 1/4
No. 1 tallow, 10% f.f.a.	5 @ 5 1/4
Choice white grease, all hog	5 1/4 @ 5 1/4
A-White grease, 4% acid	@5 1/4
B-White grease, maximum 5% acid	@5 1/4
Yellow grease, 16-20 f.f.a.	@4 3/4
Brown grease, 25 f.f.a.	4 1/2 @ 4 1/2

ANIMAL OILS

Prime edible lard oil	Per lb.
Prime burning oil	9 1/4
Prime lard oil—insoluble	9
Extra W. S. lard oil	8 1/2
Extra lard oil	8 1/2
Extra No. 1 lard oil	8 1/2
Spec. No. 1 lard oil	8 1/2
No. 1 lard oil	8
No. 2 lard oil	7 1/4
Acidless tallow oil	8
20° C. T. neatfoot oil	15
Pure neatfoot oil	11 1/2
Prime neatfoot oil	8 1/2
Extra neatfoot oil	8 1/2
No. 1 neatfoot oil	8 1/2

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	5 1/4 @ 5 1/4
Valley points, prompt	8 @ 8 1/4
White deodorized, in bbls., f.o.b. Chgo.	8 @ 8 1/4
Yellow, deodorized, in bbls., f.o.b. Chgo.	1 1/4 @ 1 1/4
Soap stock, 50% f.f.a., f.o.b. mills	4 1/4 @ 5
Soybean oil, f.o.b. mills	@4 1/4
Corn oil, in tanks, f.o.b. mills	@3 1/2
Coconut oil, sellers' tanks, f.o.b. coast	2 1/2 @ 2 1/2
Refined in bbls., f.o.b. Chicago	@8

OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable margarine	@14 1/2
White animal fat margarine, in 1 lb. cartons	@13 1/2
Water churned pantry	@10 1/2
Milk churned pantry	@11 1/2
White nut margarine	@8

(Continued on page 58.)

PURE VINEGARS

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CHICAGO, ILL.

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Natural Casings

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Beef - Veal
Lamb - Pork



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Write today for list and prices.

★ **ESSKAY** ★
QUALITY

**BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •**

—THE WM. SCHLUDERBERG - T. J. KURDLE CO.—

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408 WEST 14th STREET

PHILADELPHIA, PA.
713 CALLOW HILL ST.

ROANOKE, VA.
317 E. Campbell Ave.

Chicago Markets

(Continued from page 56.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. wh'ase stock):	
In 425-lb. bbls., delivered	\$ 8.75
Saltwater, less than ton lots:	
Dbl. redified granulated	6.90
Small crystals	7.90
Medium crystals	8.25
Large crystals	8.85
Dbl. rfd. gran. nitrate of soda	5.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	@2.93
Second sugar, 90 basis	None
Standard gran., f.o.b. refiners (2%)	@4.50
Packers, curing sugar, 100 lb. bags,	
f.o.b. Reserve, less 2%	@4.10
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, L.A., less 2%	@4.00
Dextrose, in car lots, per cwt. (in cotton	
bags)	@3.64
In paper bags	@3.59

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.16
Domestic rounds, 140 pack	@.27
Export rounds, wide	@.40
Export rounds, medium	@.24
Export rounds, narrow	@.35
No. 1 weasands	@.06
No. 2 weasands	@.03
No. 1 bungs	@.12
No. 2 bungs	@.08
Middles, regular	@.40
Middles, select, wide, 2@2 1/2 in.	@.50
Middles, select, extra wide, 2 1/2 in.	@.70
Dried bladders:	
12-15 in. wide, flat	.65
10-12 in. wide, flat	.50
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25
Hog casings:	
Narrow, per 100 yds.	2.10
Narrow, special, per 100 yds.	1.90
Medium, regular	1.35
English, medium	1.15
Wide, per 100 yds.	1.00
Extra wide, per 100 yds.	.70
Export bungs	.20
Large prime bungs	.15
Medium prime bungs	.13
Small prime bungs	.04
Middles, per set	.16
Stomachs	.09

SPICES

(Basis Chicago, original bbls., bags or hales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	17 1/2	18 1/2
Resifted	18	19 1/2
Chili Pepper	18	19 1/2
Chili Powder	19	19
Cloves, Ambora	27	31
Madagascar	21	21
Zanzibar	20	23
Ginger, Jamaica	14	15
African	7 1/2	9 1/2
Mace, Fancy Banda	60	65
East India	53	58
E. I. & W. I. Blend	51	51
Mustard Flour, Fancy	22 1/2	22 1/2
No. 1	15	15
Nutmeg, Fancy Banda	25	25
East India	21	21
E. I. & W. I. Blend	10 1/2	10 1/2
Paprika, Extra Fancy, Spanish	40	40
Paprika, Fancy, Hungarian	36	36
Paprika, Spanish Type	33	33
Paprika, Sweet Red Pepper	26 1/2	26 1/2
Piment (220-lb. bbls.)	27 1/2	27 1/2
Pepper, Cayenne	26	26
Red Pepper, No. 1	19	19
Pepper, Black Aleppo	9	9 1/2
Black Lampong	5 1/2	7
Black Tellicherry	9 1/2	10 1/2
White Java Mundak	9 1/2	11 1/2
White Singapore	9	11
White Packers	9	10 1/2

SEEDS AND HERBS

	Whole.	Ground.
	Sausage.	for
Caraway Seed	10 1/2	12 1/2
Celery Seed, French	17	20
Comino Seed	11 1/2	14
Coriander Morocco Bleached	8	8 1/2
Coriander Morocco Natural No. 1	6 1/2	8 1/2
Mustard Seed, Dutch Yellow	9 1/2	12 1/2
American	7 1/2	10 1/2
Marjoram, French	20	23
Oregano	13 1/2	16
Sage, Dalmatian, Fancy	8 1/2	10 1/2
Dalmatian No. 1	7 1/2	9 1/2

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good, 1185-lb.	\$ 9.35 @ 10.50
Steers, medium and good, 1113-1312-lb.	9.35 @ 10.50
Cows, medium	6.00 @ 6.75
Cows, common	5.00 @ 5.75
Bulls, medium	6.50 @ 7.50

LIVE CALVES

Vealers, good and choice	\$ 9.50 @ 10.50
Vealers, medium	8.50 @ 9.00
Vealers, cull and common	6.00 @ 7.50

LIVE HOGS

Hogs, good to choice, 191-lb.	\$ 6 @ 7.30
-------------------------------	-------------

LIVE LAMBS

Lambs, spring, good and choice	\$ 12.50
Lambs, clipped	@10.00

DRESSED BEEF

City Dressed.	
Choice, native, heavy	.21 @ 22
Choice, native, light	.20 @ 21
Native, common to fair	.18 @ 19
Western Dressed Beef.	
Native steers, 600@800 lbs.	.19 @ 21
Native choice yearlings, 440@600 lbs.	.19 @ 20
Good to choice heifers	.17 @ 18
Good to choice cows	.16 @ 17
Common to fair cows	.13 @ 14
Fresh bologna bulls	.13 @ 13 1/2

BEEF CUTS

	Western.	City.
No. 1 ribs	.25 @ 27	.26 @ 28
No. 2 ribs	.22 @ 24	.23 @ 24
No. 3 ribs	.19 @ 21	.21 @ 22
No. 1 loins	.40 @ 48	.44 @ 50
No. 2 loins	.30 @ 40	.36 @ 42
No. 3 loins	.24 @ 25	.30 @ 34
No. 1 hinds and ribs	.21 @ 23	.23 @ 26
No. 2 hinds and ribs	.19 @ 20	.20 @ 22
No. 1 rounds	.17 @ 17	.17 @ 17
No. 2 rounds	.16 @ 16	.16 @ 16
No. 3 rounds	.15 @ 15	.15 @ 15
No. 1 chucks	.16 @ 16	.16 @ 16
No. 2 chucks	.15 @ 15	.15 @ 15
No. 3 chucks	.14 @ 14	.14 @ 14
City dressed bolognas	.13 1/2 @ 14 1/2	
Rolls, reg. 6@8 lbs. av.	.23 @ 25	.23 @ 25
Rolls, reg. 4@6 lbs. av.	.18 @ 20	.18 @ 20
Tenderloins, 4@6 lbs. av.	.50 @ 60	.50 @ 60
Tenderloins, 5@8 lbs. av.	.50 @ 60	.50 @ 60
Shoulder clods	.16 @ 18	

DRESSED VEAL

Good	.15 @ 16
Medium	.14 @ 15
Common	.13 @ 14

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good	.22 @ 23
Genuine spring lambs, good to medium	.21 @ 22
Genuine spring lambs, medium	.20 @ 21
Spring lambs, good	.19 1/2 @ 20 1/2
Spring lambs, good to medium	.18 1/2 @ 19 1/2
Spring lambs, medium	.17 1/2 @ 18 1/2
Sheep, good	.11 @ 13
Sheep, medium	.9 @ 11

DRESSED HOGS

Hogs, good and choice (90-140 lbs.,	
head on; leaf fat in)	\$10.50 @ 11.00
Pigs, small lots (60-110 lbs.)	12.00 @ 12.50

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	.17 @ 17 1/2
Shoulders, Western, 10@12 lbs. av.	.13 @ 14
Butts, regular, Western	.14 1/2 @ 15 1/2
Hams, Western, fresh, 10@12 lbs. av.	.18 1/2 @ 19
Picnics, West., fresh, 6@8 lbs. av.	.13 @ 13 1/2
Pork trimmings, extra lean	.19 @ 20
Pork trimmings, regular 50%	.9 @ 10
Spareribs	.11 1/2 @ 12 1/2

COOKED HAMS

Cooked hams, choice, skin on, fattened	@38
Cooked hams, choice, skinless, fattened	@39

SMOKED MEATS

Regular hams, 8@10 lbs. av.	.23 @ 24
Regular hams, 10@12 lbs. av.	.23 @ 24
Regular hams, 12@14 lbs. av.	.23 @ 24
Skinned hams, 10@12 lbs. av.	.23 @ 24 1/2
Skinned hams, 12@14 lbs. av.	.23 @ 24
Skinned hams, 16@18 lbs. av.	.22 @ 23
Skinned hams, 18@20 lbs. av.	.22 @ 23
Picnics, 4@6 lbs. av.	.17 @ 18
Picnics, 6@8 lbs. av.	.16 @ 17
City pickled bellies, 8@12 lbs. av.	.20 @ 21
Bacon, boneless, Western	.22 @ 23
Bacon, boneless, City	.21 @ 22
Rolls, 8@10 lbs. av.	.20 1/2 @ 21 1/2
Beef tongue, light	.23 @ 24
Beef tongue, heavy	.23 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	30c a pound
Buttermilk, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	14c a pound
Beef hanging tenders	30c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop Fat	\$1.50 per cwt.
Breast Fat	2.25 per cwt.
Edible Suet	3.25 per cwt.
Inedible Suet	2.75 per cwt.

GREEN CALFSKINS

	5-9 9/16-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	2.10	2.25	2.30	2.45
Prime No. 2 veals	1.90	2.05	2.10	2.15
Buttermilk No. 1	1.80	1.95	2.00	2.05
Buttermilk No. 2	1.65	1.80	1.85	1.90
Branded gruby	.70	.80	1.00	1.10
Number 3	.70	.80	1.00	1.10

BONES AND HOOFS

	Per ton
Round shins, heavy	\$82.50
light	55.00
Flat shins, heavy	52.50
light	47.50
Hoofs, white	75.00
black and white striped	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score)	@21 1/2	@22 1/2
Creamery (90-91 score)	@21 1/2	@22 1/2
Creamery firsts (88-89)	@21	21 1/2 @ 22
EGGS.		
Extra firsts	.16 1/2 @ 16 3/4	
Firsts, fresh	.16 @ 16 1/2	18 1/2 @ 18 3/4
Standards		16 1/2 @ 16 3/4

LIVE POULTRY.

Fowls	.9 @ 17	17 @ 20
Springs	.20 @ 21	@ 22
Fryers	.18 @ 20	
Broilers	.15 @ 18	18 @ 22
Old Roosters	.11 @ 12	12 @ 13
Ducks	.8 @ 12	10 @ 12
Geese	.8 @ 8	
Turkeys	.14 @ 20	25 @ 30

DRESSED POULTRY.

Chickens, 17-24, frozen	.23 1/2 @ 25	@ 23
Chickens, 25-47, frozen	.20 @ 22 1/2	20 @ 22 1/2
Chickens, 48 up, frozen	.22 1/2 @ 24 1/2	23 @ 25 1/2
Fowls, 31-47, frozen	.19 @ 21	21 1/2 @ 22 1/2
60 and up, frozen	.20 @ 23	21 @ 24
Turkeys, Northwestern,		
Young toms, boxes,	@ 29	@ 29 1/2
frozen		

BUTTER AT FIVE MARKETS

Wholesale prices 92 score April 22 to 28:

	April	22.	24.	25.	26.	27.	28.
Chicago	.22	.21 1/2	.21 1/2	.21 1/2	.21 1/2	.21 1/2	.21 1/2
New York	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2
Boston	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2
Phila.	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2
San Fran.	.25	.24 1/2	.24 1/2	.24 1/2	.24 1/2	.24 1/2	.24 1/2

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	This week.	Last week.	Since January 1.—1939.	1938.
Chgo.	3,424,676	3,473,428	82,174,293	68,947,770
N. York	4,051,254	3,900,188	83,588,722	81,003,907
Boston	1,182,353	904,429	25,280,612	25,798,113
Phila.	1,462,970	1,439,922	24,419,645	24,093,112
Total	10,121,255	9,717,967	215,473,273	200,442,902

Cold storage movement (lbs.—net wt.):

	In	Out	On hand	Same day
Chicago	78,125	505,801	32,287,610	4,607,743
New York	178,570	173,874	30,756,032	1,651,975
Boston	67,671	30,471	2,479,840	
Phila.	38,860	3,000	1,202,016	1,590,691
Total	295,555	450,536	64,449,835	8,350,068

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Investigate WHAT THESE PACKERS OFFER



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Tenderated Hams

"Build a profitable sales volume in an exclusive territory"

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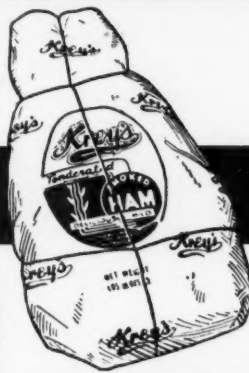
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for "SELECTED" JOBBERS

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

Cooked, Ready to Serve

Smoked, Ready to Cook



NATURE AND
HUMAN SKILL
combine to give
Superb Quality
in these imported
canned Hams.

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GOOD FOOD

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BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products
THE RATH PACKING CO. WATERLOO, IOWA

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Meat Canning

Young man with experience to take charge of meat canning department now in process of development. Give detailed information on qualifications. W-559, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Salesmen

We have profitable side line for casing salesmen now calling on sausage manufacturing trade in New York metropolitan area—New York, New Jersey and Connecticut. Commission basis. Give full information concerning territory covered and reference in first letter. W-565, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Chemist

College graduate, experienced in meat packing industry. Give age, references and complete information on training and experience. W-558, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Position Wanted

Sausage Foreman

Position wanted by all-around sausage foreman making all types of sausage, loaves, etc. High and standard quality products, also curing any kind of meats, smoked, or boiled hams. Can run any plant, small or large. Willing to go anywhere. W-561, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

General Superintendent

wishes connection with packer where knowledge and ability will be of value. Well qualified to handle labor and all packing house problems. Many years' practical experience, all operations, cattle and hogs. Now employed. W-562, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Office Mgr.-Bookkeeper-Cashier

Young man, 31 years old, single, now employed, desires change. Eight years with large packer. Systems installed. Sausage tests figured and thorough methods used exclusively. W-555, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sweet Pickle Man

Expert sweet pickle man with 13 years' experience. Fast and slow cure, vein and artery pumping. Will go anywhere. Best references. Write W-556, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

General Packinghouse Supt.

Position wanted by general packinghouse superintendent. Can handle labor efficiently and operate plant with minimum cost. Experience in every operation. Will show results in producing quality products. Excellent reference. Married. Will go anywhere. W-543, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Chopper and Sausagemaker

All-around man in sausage department wishes position with reliable firm. Experienced chopper; can make all kinds of sausage, bone hams, etc. Steady, dependable. Go anywhere. Permanent position with chance to prove ability more essential than location. W-566, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Business Opportunities

Sausage Factory

Forced to sell due to illness, strictly modern Kosher sausage factory under Government Inspection, Rabbiniically supervised. Located in large midwestern city; doing good business in West and Southwest. Reasonably priced if handled immediately. FS-564, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Store for Rent

Situated in the heart of Randolph and Fulton market district in Chicago. Equipped with electric refrigeration and office. Suitable for branch house or packinghouse, sausage company or cheese house. Reasonable rent. FS-563, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Sausage Machinery

For sale, No. 166 grinder with 15-HP motor; No. 43 "Buffalo" cutter with 25-HP motor; No. 4-A "Buffalo" 1000-lb. capacity mixer; 500-lb. capacity "Boss" air stuffer. FS-560, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Used Packinghouse Equipment

24-ton capacity Frick ice machine with steam engine, \$1000; 125-HP Brownell boiler, \$1000. For full particulars write to: George H. Alten, P. O. Box 426, Lancaster, Ohio.

Miscellaneous

Two Patents for Sale

Two good U. S. Patents covering two items used by almost all meat packers and sausage manufacturers. Made out of sheet metal. FS-533, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Ham Boilers, Stuffers, Etc.

18 Adelmam Ham Boilers,
8 to 10 lbs. \$4.00 ea.
22 Adelmam Ham Boilers,
10 to 12 lbs. 4.00 ea.
50 Adelmam Ham Boilers (new),
8 to 10 lbs. 6.00 ea.
1 50-lb. Randall Air Stuffer, complete. 115.00
1 Air Defroster (Air Circulator) 20.00
Floor Scales, Refrigerator, Refrigerator Door,
Cooking Vats, Crackling Press, Ham Presses,
Ham Pumps, Stick Cleaners, Celler Pumps,
Motors, Grinders, Knives and Plates, Fans,
etc. Priced right.

CHAS. ABRAMS

1422 S. 5th St., Philadelphia, Penna.
Telephone: Howard 2609

Guaranteed Good Rebuilt Equip.

2—500-ton Hydraulic Curb Presses; 2—Meat Mixers; Sausage Stuffers; Silent Cutters; Grinders; 1—Allbright-Neil 2 1/4'x5' Jacketed Cooker; 3—Anderson No. 1 Oil Expellers with 15 H.P. AC motors; Bone Crushers; Dopp Scrapple Kettles; 2—4'x9' Mechanical Mfg. Co. Lard Rolls; 2—Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; 1—No. 1 CV M.A.M. Hog; 3—Bartlett & Snow Jacketed Rendering Kettles, 6' and 10' dia.; Meat choppers.

Send for Consolidated News listing hundreds of other values in: Cutters; Melters; Rendering Tanks; Kettles; Grinders; Cookers; Hydraulic Presses; Pumps; etc. We buy and sell from a single item to a complete plant.

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City

Reconstructed Sausage Machinery

Model 50 BUFFALO Self-Emptying Silent Cutter
Model 57-T BUFFALO Self-Emptying Silent Cutter
Model 43-T BUFFALO Self-Emptying Silent Cutter
Model 43-B BUFFALO Standard Cutter
Model 38-B BUFFALO Cutter
Model 32-B BUFFALO Cutter
Model 66-B BUFFALO Grinder
Model 56-B BUFFALO Grinder
1500-lb. BUFFALO Mixer
1000-lb. BUFFALO Mixer
500-lb. BUFFALO Stuffer
400-lb. Randall Stuffer
200-lb. Randall Stuffer

Completely reconditioned; guaranteed like new. FS-550, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

SELL Surplus Equipment

The classified columns of THE NATIONAL PROVISIONER offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. THE NATIONAL PROVISIONER classified columns will find a buyer for them.

Sayer & Company

356 W. 11th St. ^{INC.} New York City

Producers - Exporters - Importers

SAUSAGE CASINGS

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Buenos Aires
London

Cable Address
"Oegreys"

Melbourne
Tientsin
Istanbul

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

To Sell Your Hog Casings in Great Britain

communicate with

STOKES & DALTON, LTD.

Leeds 9

ENGLAND



Selected
Sausage Casings

MAY CASING COMPANY

619 West 24th Place, Chicago, Ill.

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Reprints of Articles on
Efficiency in the Meat Plant,
Operating Costs
and Accounting Methods

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THE NATIONAL PROVISIONER

may solve the problems that are vexing
you. Write today for list and prices.

Right — SIZE
— QUALITY
— PRICE

SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

Harry Manaster & Bro.

INCORPORATED

1018-32 W. 37th St.,

Chicago, U. S. A.

Choicest
Sausage
Material



Selected
Beef
Cuts

WHOLESALE MEATS

BUILD GREATER HAM VOLUME

with

O·R·B POLISH HAM



STEADY DEMAND
FINER FLAVOR
GREATER ECONOMY

Exclusively imported by

**J.S. HOFFMAN
COMPANY**

Chicago, Ill. New York, N. Y.

ADVERTISERS

IN THIS ISSUE OF THE NATIONAL PROVISIONER

The executives and other personnel of the companies in this list take a heavy load off your shoulders. They are the ones who worry about and study and test—design and redesign—equipment, supplies and services necessary for the everyday operation of your business. If they didn't do these things

you'd have to have men on your payroll who could, and other men who could fabricate, prepare and put into operation what these firms make available to you at a very much lower cost. Watch their advertising for the latest developments in time-and-money savers. It will be time well spent.

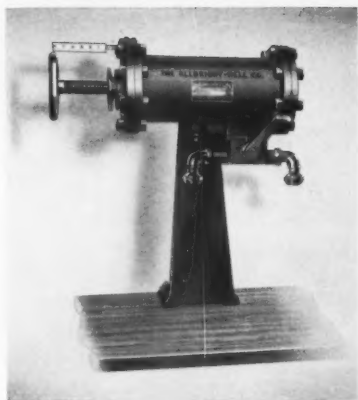


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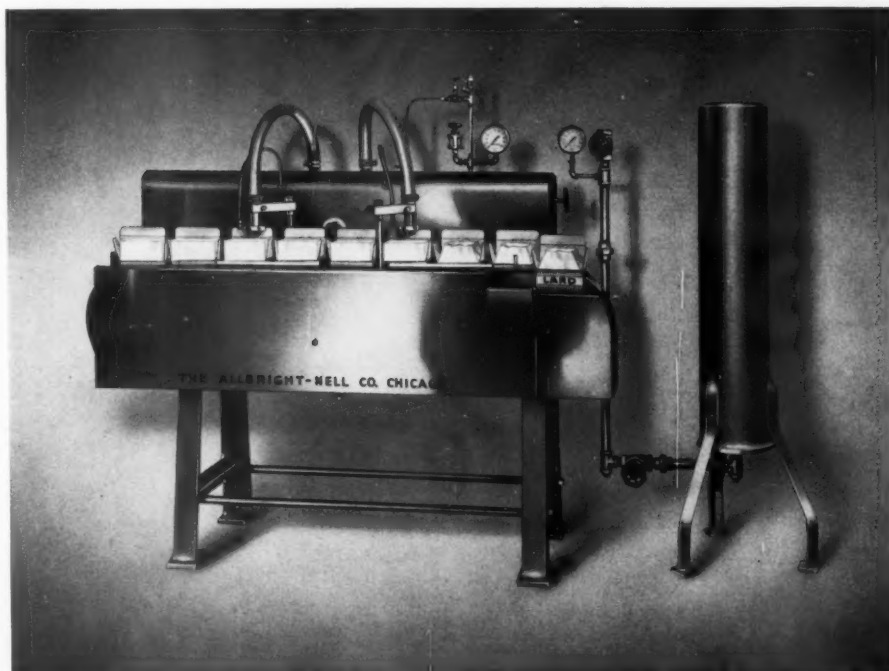
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